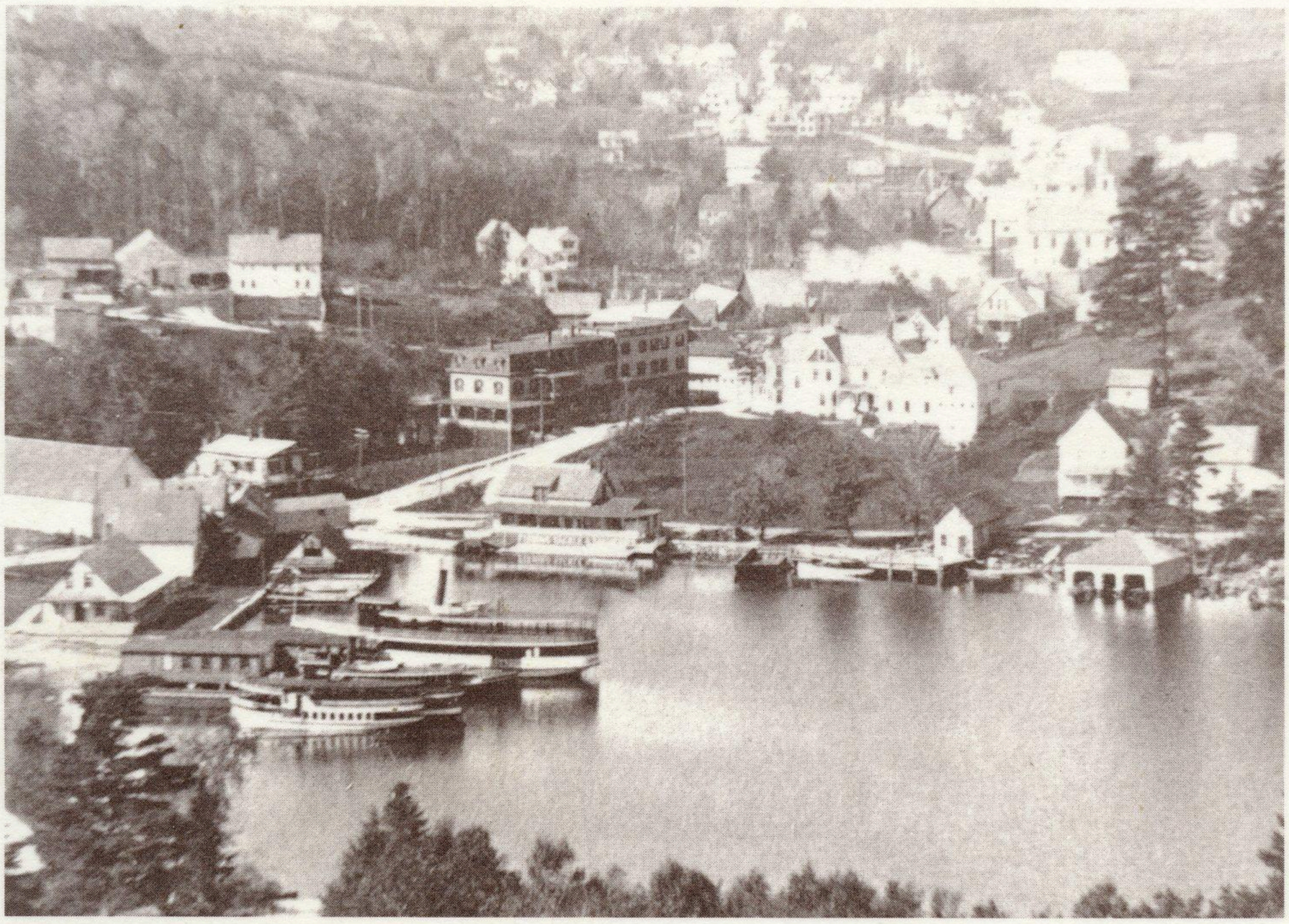
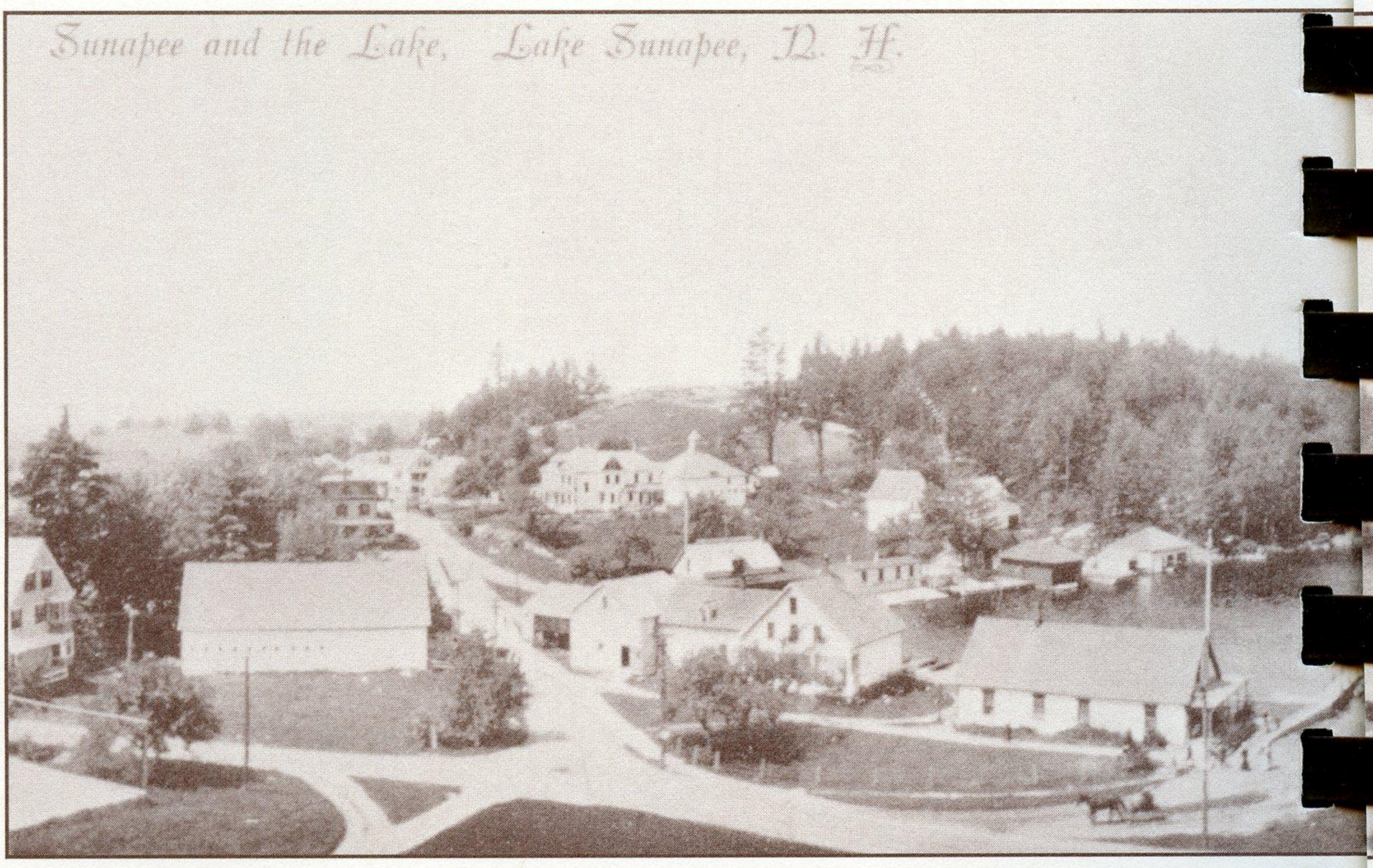
Sunapee



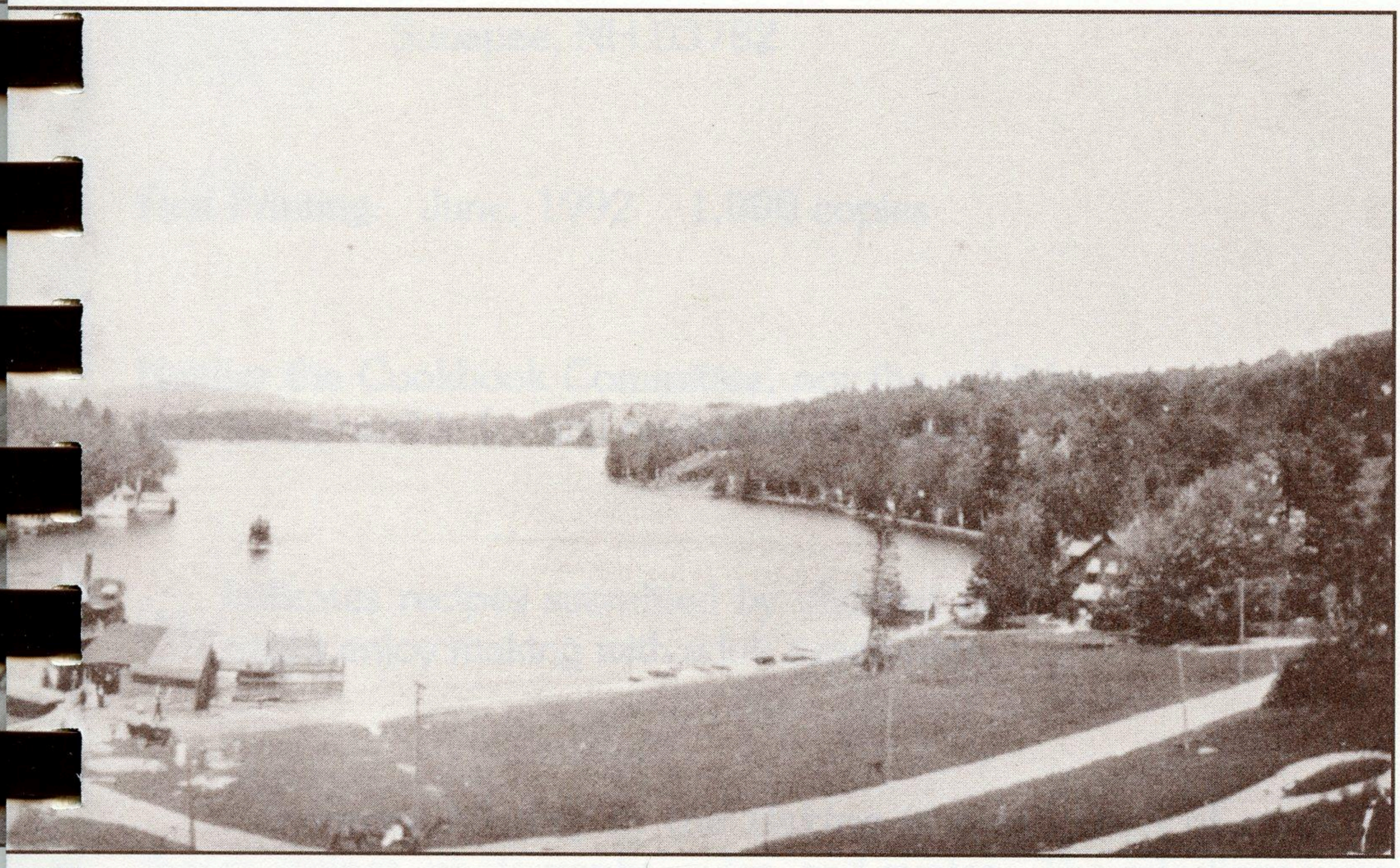
Sunapee Harbor circa 1910

History in the Baking

Sunapee History



in the Baking...



Photos courtesy of Sunapee Historical Society

All proceeds from the sale of this cookbook will benefit the Beautification Committee of Sunapee 2000, Sunapee, New Hampshire 03782.

Copies of Sunapee's History In The Baking may be obtained from:

Sunapee 2000
Beautification Committee
P.O. Box 379
Sunapee, NH 03782

First Printing: June, 1992 1,000 copies

Neither the Cookbook Committee, nor the publisher or any contributor is responsible for any omissions or errors.

Indicates recipes submitted by children or recipes that children might enjoy making with adult supervision.

Sunapee History in the Baking is a collection of carefully chosen recipes, photographs, quips, and quotes. The selections were made from hundreds of recipes that were tested by many members of the community and finally evaluated by members of the Cookbook Committee. Many of the recipes are old family favorites handed down from generation to generation while others are modern-day favorites.

We wish to thank all of you who took the time to contribute your favorite recipes. We regret that we were unable to print every recipe due to similarities, lack of time, and space.

Printed at The Country Press
New London, N.H. 03257

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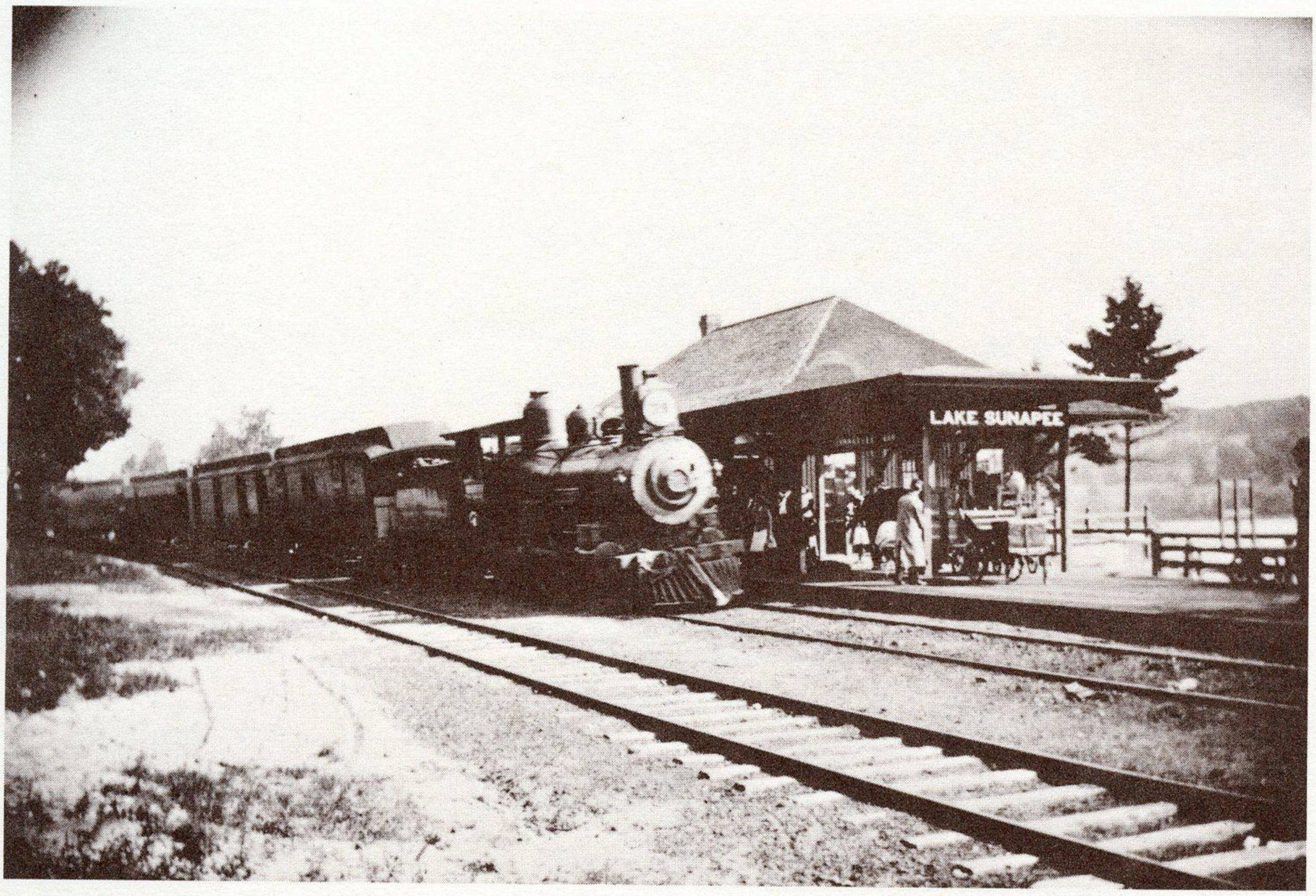
Appetizers



Lake Sunapee Railroad Station, Early 1900's

Cocktail Nibbles "Nuts and Bolts"

6 oz. package pretzel sticks
1 lb. peanuts
1 pkg. Cheerios
1/4 cup Worcestershire Sauce
1 T. onion salt
1 pkg. Rice Chex
1 1/2 cups butter
1 T. garlic salt
1 T. celery salt

Preheat the oven to 225°. Put all dry ingredients in a large roasting pan. Heat the butter and add the Worcestershire Sauce and salts. Pour over the dry mixture. Cover and bake 1 hour. Remove cover, stir and bake 1 hour more, uncovered. Stir occasionally during the second hour.

Contributed by: Joan Fellows

Karen's Crackers

2/3 cup oil
1 package Hidden Valley Ranch dressing mix (powdered)
2 T. dill weed
1 (11 oz.) box Oyster Crackers

Mix first 3 ingredients together. Add crackers and mix. Set aside for 1/2 hour or until crackers are dry.

Contributed by: Karen Leavitt

Cheese Bacon Dip

1/4 lb. bacon, cooked and crumbled
1 heaping cup grated sharp cheddar cheese
3/4 cup mayonnaise
1/4 cup parsley
3/4 T. Worcestershire Sauce
1/2 cup chopped walnuts
1/2 cup minced onion

Combine the ingredients and mix well. Serve with crackers as a dip or spread. Easily doubled and keeps a long time.

Contributed by: Marie Fuller

Dill Dip

1 cup mayonnaise
1 T. dill weed
1 T. parsley (fresh preferred)
1 cup sour cream
1 T. chopped onion (optional)

Mix all ingredients and chill for several hours. Serve with raw vegetables or chips. A family favorite.

Contributed by: Michelle Shabot

Guacamole

2 ripe avocados, peeled and mashed
1 T. lemon juice
1 T. chopped onion
1/4 tsp. tabasco
1/4 cup chopped red pepper
1 tsp. salt
1/3 cup mayonnaise
2 T. salsa

Blend all ingredients, except for mayonnaise, together. Spread mayo on top of mixture until ready to serve, then mix in. This prevents the guacamole from turning brown. Serve with corn chips.

Contributed by: Midge Cross

April 20, 1889 -- "Harbor View House" is having a new coat of paint.

Spinach Dip

1 pkg. Knorr's vegetable soup mix
1 1/2 cups sour cream
1 can water chestnuts, diced fine
10 oz. package frozen chopped spinach, defrosted but not cooked. Squeeze to remove all liquid.
3 scallions, chopped
1 cup mayonnaise

Mix all ingredients together. Cover and chill for a couple of hours.

Contributed by: Gail Franzen

Tex-Mex Dip

3 medium avocados
1/2 tsp. salt
1 cup sour cream
2 T. lemon juice
1/4 tsp. pepper
1/2 cup mayonnaise
1 (1 1/4 oz.) pkg. taco seasoning mix
2 (10 1/2 oz.) cans bean dip
1 large bunch green onions chopped
3 medium tomatoes, seeded and chopped
2 (3 1/2 oz.) cans pitted ripe olives, drained and chopped
1 (8 oz.) pkg. shredded cheddar cheese
large round tortilla chips

Mix together the avocados, lemon juice, salt, and pepper. Mix together the sour cream, mayonnaise, and taco seasoning mix. On a large platter spread the bean dip; top with seasoned avocado mixture; layer with sour cream/mayonnaise mixture. Sprinkle with chopped onions, tomatoes, and olives. Cover with shredded cheese. Serve with large round tortilla chips.

Contributed by: Joanne Bernard

Brie in Puff Pastry

1 (2 lb.) wheel of Brie cheese, white skin intact
1 (17 1/4 oz.) package frozen puff pastry
1 egg beaten
1 tsp. water

Thaw the pastry until manageable. Cut one sheet into a 10" circle. Place it on parchment paper on a baking sheet. Roll out the second sheet of pastry until large enough to cut an 11" circle. Brush water around the edge of the lower circle. Place the larger circle over the Brie; press edges of circles together. Using a sharp knife, scallop around the edge. (Roll out pastry scraps to 1/8" thick and refrigerate.) To make a chimney for steam to escape, wrap a 1" X 1 1/2 " strip of aluminum foil around a pencil. Cut a 1/4" whole in the center of the top, but don't cut the cheese. Insert the chimney. From the rolled out scraps, cut out little holly leaves and berries, or other decorations, brush one side with water and arrange on top. Refrigerate until 45 minutes before serving. Place in freezer for 20 minutes. Preheat oven to 425°. Brush pastry with the egg beaten with one teaspoon of water. Bake for 25 minutes until puffy and golden brown. Cool 15-20 minutes before serving. Serve with hot French bread, crackers, and red or green seedless grapes.

Contributed by: Robin Webb

Baked Brie
(A new twist to a great recipe.)

2/3 sheet Pepperidge Farm Puff Pastry
small round of Brie
1/2 jar apricot preserves or mango chutney
almonds (slivered)
1 egg beaten

Roll out pastry, put brie in middle. Put preserves and almonds on top of brie; seal dough around brie and other ingredients, and brush seams with egg. Bake for 30-45 minutes at 350°; remove from oven and cool 15 minutes before serving.

Contributed by: Diane Robbins

Cheese on English Muffins

1/2 lb. cheddar cheese
1/2 green pepper
6 slices bacon
1/2 medium onion

Mix all ingredients together in either a food processor or food grinder. Spread on English Muffins. Broil until bubbly or lightly browned. These make a good snack or cut the muffins into smaller pieces and serve as an hors d'ouevre.

Contributed by: Dorie Morrow

Egg and Cheese Ball

4 hard boiled eggs, chopped
1 (8 oz.) package of cream cheese, softened
1 small jar of olives stuffed with pimentos
3 T. melted butter
2 T. chopped onion
minced parsley

Mash all ingredients together. Roll in a ball and chill at least four hours. Roll in minced parsley and serve with crackers.
If you like egg salad, you will love this. It's a crowd pleaser.

Contributed by: Midge Cross

April 20, 1889 -- George's Mills -- The shingle mill of Martin & Eastman is in full blast, cutting out shingles at the rate of 18 per minute, 10 hours per day.

Spinach Balls

2 (10 oz.) pkgs. frozen chopped spinach
3 cups herb seasoned stuffing mix
1 large onion, finely chopped
6 eggs, well beaten
3/4 cup melted butter or margarine
1/2 cup Parmesan cheese
1 1/2 tsp. garlic salt
1/2 tsp. thyme

Cook spinach according to package directions, drain and squeeze excess water out. Combine all ingredients, mixing well. Shape into 3/4" balls. Place on a lightly greased cookie sheet. Bake at 325° for 15-20 minutes. To freeze: Place on an ungreased cookie sheet and freeze until firm. Remove to plastic bag for storage. Thaw slightly and bake at 325° for 20-25 mintues.

Contributed by: Shirley E. H. Sowsy

Spinach Squares

4 T. butter
1 cup flour
1 tsp. salt
1 lb. grated cheddar cheese
3 eggs
1 cup milk
1 tsp. baking powder
2 (10 oz.) packages frozen chopped spinach, thawed and drained.
1 T. chopped onion

Put butter in a 9" X 13" baking pan and melt in oven. Remove. Beat eggs well, blend in flour, milk, salt and baking powder. Add cheese, spinach and onion. Mix well and spoon into the baking dish. Bake at 350° for 35 minutes or until firm. Cool for 45 minutes and cut into 1" squares. This freezes well.

Contributed by: Midge Cross

Zucchini Tart

3 cups thinly sliced, unpared zucchini
1 cup Bisquick
1/2 cup finely chopped onions
1/2 cup grated parmesan cheese
2 T. snipped parsley
1/2 tsp. seasoned salt
dash pepper
1/2 cup vegetable oil
1/2 tsp. salt
1/2 tsp. oregano
clove garlic, minced
4 eggs, lightly beaten

Mix ingredients and spread in greased 9 x 13" pan. Bake at 350° until golden brown - approximately 30-40 minutes. Cut in triangles. Freezes well. Makes 4 dozen.

Contributed by: Midge Cross

Asparagus Roll-ups

20 slices soft white bread, crusts removed, flattened with a rolling pin.
3 oz. blue cheese
1 egg
20 spears canned asparagus
3 oz. cream cheese
1/2 lb. butter, melted

Blend cheeses and egg and spread on flattened bread. Roll up asparagus in bread. Roll in melted butter. Cut in thirds. Bake at 400° for 15 minutes. These freeze well before baking.

Contributed by: Midge Cross

Crabment Appetizers

1 stick margarine
1 (5 oz.) jar Old English Cheese Spread
1/8 tsp. garlic salt
1 (7 oz). can crabmeat
1 1/2 tsp. mayonnaise
1/2 tsp. Lawry's seasoned salt

Mix together and spread on 12 english muffin halves. Cut each half in quarters. Broil, watching carefully. These can be made ahead and frozen before cooking.
Variation: Hollow out cherry tomatoes and fill with the mixture. Broil for a few minutes.

Contributed by: Pat Hess

Shrimp Canapes

1 can refrigerator crescent dinner rolls
24 medium cooked shrimp (1/2 can)
1/4 cup cocktail sauce

Separate rolls into 8 triangles. Cut each one into 3 triangles. Place 1 shrimp in middle of each top with 1/2 teaspoon cocktail sauce. Roll up starting with the wider end. Bake at 375° for 10 minutes or until lightly browned. Makes 24 roll-ups. May be frozen ahead.

Contributed by: Midge Cross

April 27, 1889 -- Mrs. John Trow, 73 years old, took her first ride on the cars last Tuesday, going to Newmarket, N.H., alone.

Artichoke Appetizer

1 cup Hellman's Mayonnaise
1 cup freshly grated Parmesan cheese
1 cup canned artichoke hearts, chopped finely and drained

Mix the above ingredients together and put in an 8" X 8" casserole. Bake at 375° for 30 minutes until bubbly and brown on top. Serve with stonewheat crackers.

Contributed by: Robin H. Webb

Grilled Cheese Spread

1/2 lb. sharp cheddar cheese
2 or 3 strips raw bacon
1/2 green pepper
Slices of bread
1/2 small onion
Miracle Whip
Optional: mustard and/or Worcestershire sauce

Grind all ingredients, except the bacon and bread, together in a food processor. Cut the bacon in pieces with a knife. Blend together with enough Miracle Whip to spread. Grill bread on one side. Spread mix on the other side and grill until bubbly.

Contributed by: Dorothy A. Secord

May 10, 1889 -- G. A. Osborne has the frame of his building up, and has a number of men at work pushing it along, so as to open his establishment on time. (Day Dawn Cafe)

Liver Pate

1/2 lb. chicken livers
4 large mushrooms
6 oz. cream cheese
salt & pepper
1/4 tsp. tabasco
2 hard boiled eggs
2 T. butter
3 T. good brandy
garlic powder

Saute chicken livers and mushrooms in butter. Add remaining ingredients and blend in blender or food processor. Put in a serving dish. A crock is recommended. Chill until ready to serve.

Contributed by: Midge Cross

Beef Jerky

1 1/2 lb. beef brisket
1 tsp. liquid smoke
1 tsp. onion powder
1/3 tsp. garlic powder
1/4 cup Worcestershire
1/3 tsp. pepper
1 tsp. salt
1/4 cup soy sauce

Freeze the brisket overnight. Let it thaw a bit; then slice thinly against the grain. Mix the liquids and seasonings in a container and then add the strips of meat. Shake or turn the container to coat all the strips thoroughly. Marinate overnight. Put the meat strips on a rack in the over, set at its lowest temperature ("warm" for a gas oven, or lowest electric setting). Be sure to use a drip pan or foil unless you like a smoky kitchen. Check after about 5 hours of baking, but figure that it will take 6 or 7 hours to be completely done. Pull it out before it feels and tastes like an asbestos shingle! While you're all munching out, get started on the next batch, 'cause you're gonna like it!
A butcher will cut the meat off the brisket.

Contributed by: Wade Marbach

Glazed Meatballs

3 slices white bread, crusts removed
3 lbs. hamburger
2 eggs
4 T. minced onion
4 T. minced parsley
1 tsp. cinnamon
1 tsp. pepper
1 tsp. salt

<u>Sauce:</u>
24 oz. jar grape jelly
1 cup catsup

Soak bread in a little cold water until soft. Squeeze dry and mash. Add to meat and mix with egg, onion, parsley and seasonings. Blend thoroughly and roll into 1" balls. Combine jelly and catsup in a sauce pan. Bring to a boil. Add meatballs and simmer 15 minutes, stirring frequently. Serve in a chafing dish. Makes 100 meatballs.

Contributed by: Midge Cross

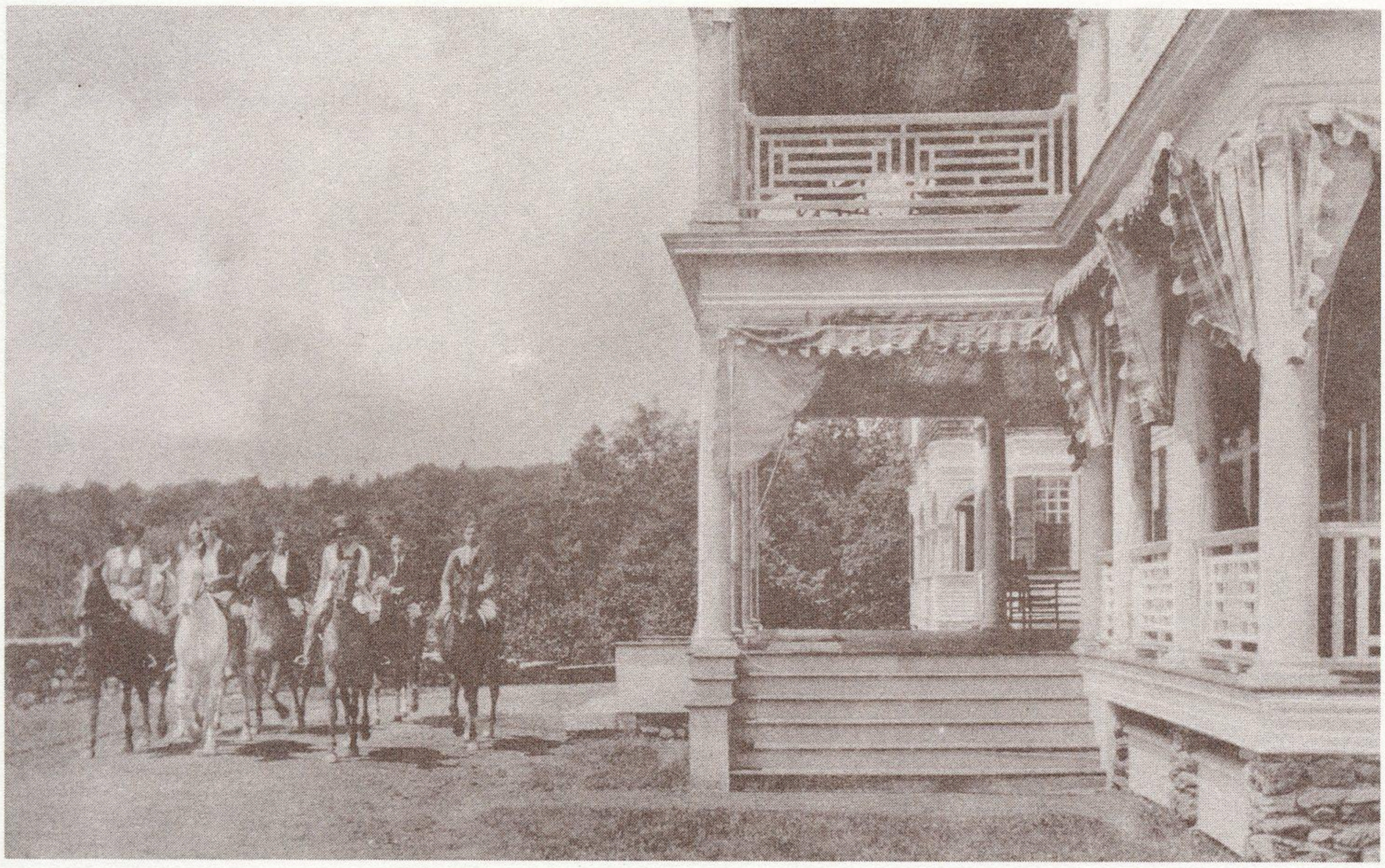
Hot Bacon Crackers

1 box Waverly Crackers, no substitutes
1 lb. bacon strips, cut in half

Wrap a half piece of bacon around the center of each cracker. Bake at 350° until brown, about 20 minutes. Drain on paper towel and serve. May be prepared ahead and reheated. Easy and delicious!

Contributed by: Bonnie Wilson

Soups, Salads and Sauces



Entrance to Granliden Hotel, Lake Sunapee, N.H.

Carrot Soup

5 T. butter
2 lbs. carrots, peeled and sliced
1 large leek, cleaned and chopped
2 med. potatoes, peeled and cubed
6 cups chicken stock
3 tsp. curry powder
salt and pepper

Melt butter in large pot. Cook leek 10 minutes until soft but not brown. Add vegetables and stock. Bring to a boil and reduce heat to simmer. Add curry. Cover and simmer 45 minutes. Cool to room temperature; purée in food processor in small batches. Add seasonings. Serves 6-8.

Contributed by: Midge Cross

Curried Squash Soup

3 T. butter
3 med. onions, chopped
1 heaping tsp. curry powder
5 cups chicken broth
salt and pepper to taste
2 lbs. sliced squash or zucchini (about 7 cups)

Heat butter in large pan. Cook onions until light golden color; add curry and cook 30 seconds. Add squash and stir to coat with butter. Cook over low heat 15 minutes. Stir occasionally. Add stock and salt and pepper. Bring to a boil and simmer uncovered about 30 minutes until squash is very tender. Cool to room temperature; purée in food processor in small batches. May be served hot or cold. Serves 6-8.

Contributed by: Midge Cross

Creamy Tomato Soup

2 T. butter
1 large onion, chopped
1 carrot, chopped
2 cloves garlic, chopped
1 (28-oz.) can Italian plum tomatoes
3 cups chicken broth
1 small potato, peeled and sliced
2 tsp. dried basil - or - 2 T. fresh basil
1/4 tsp. nutmeg
chopped parsley
1 cup milk

Melt butter. Add onion, carrot and garlic. Cook, covered, 20 minutes, stirring occasionally. Add canned tomatoes, broth, potato and seasonings. Cook, covered, 40 minutes, stirring occasionally. Cool to room temperature; purée in food processor in small batches, adding a bit of milk to each batch. Reheat, but do not boil. Serves 6.

Contributed by: Midge Cross

Watercress Soup

1 bunch watercress
3 cups strong chicken broth
1 medium potato, boiled
1/2 tsp. salt
1/2 tsp. salt
2 T. butter
freshly ground pepper

Place one cup broth in blender or food processer with other ingredients. Blend 1/2 minute. Pour into saucepan with remaining broth and heat to boiling point. May also be served chilled. Serves 4.

Contributed by: Midge Cross

Zucchini Soup

1 large onion, chopped
2 T. butter
2 cups chicken broth
2 cups zucchini, grated
1/2 tsp. salt
1/8 tsp. each garlic salt, celery salt, nutmeg
3/4 cup cream
1/4 cup parsley

Saute onions in butter until soft. Add chicken broth, grated zucchini, seasonings, and parsley. Cook 10 minutes. Puree in blender. Add 3/4 cup cream and reheat. Do not boil. May be served hot or cold.

Contributed by: Jay Leavitt

Chicken Soup

4 boneless-skinless chicken thighs
2 pkgs. instant vegetable broth
1 qt. water
2 chicken bouillion cubes
1 onion, sliced
1 stalk celery + few leaves, chopped
1 shake hot sauce
1 cup uncooked rice

Simmer everything together in a pot - covered - for 1 hour. Remove chicken and set aside. Add 1/2 cup uncooked rice; cook until done. Cut up chicken and add to pot. - Foolproof!

*Note: It's so easy, make several recipes at once and freeze what doesn't get eaten. Serve with a salad and crusty bread. Serves 4

Contributed by: Bonnie Quackenbos

Cream of Broccoli Soup

1 bunch fresh broccoli
1/4 cup margarine
1 onion, chopped
1 cup celery, chopped
1 garlic clove, crushed
4 T. flour
4 cups milk
4 cups chicken stock
1 can (10 1/2 oz.) cheddar cheese soup
1/4 tsp. crushed thyme
1/2 tsp. salt (optional)
1/4 tsp. crushed marjoram
pepper to taste
1/2 lb. Kielbasa (optional)

Trim the broccoli and cut into 1/2" thick slices. Cook in small amount of boiling water until tender, then drain. In a large saucepan, melt the margarine. Add the onions, celery and garlic and saute until the onions are golden brown. Stir in the flour and mix well. Cook for 1-2 minutes. Gradually add the milk, stock and herbs. Stir over low heat until the soup thickens slightly and bubbles. Add the cheese soup and stir until blended. Add the broccoli and pepper and cook until heated through. If adding kielbasa, do not add any salt. Cut the kielbasa in small pieces and fry separately. Add with the broccoli. Makes 8 1/2 cup servings.

Contributed by: Sue Garceau

May 17, 1889 -- Excursion to Boston this week and next, to Boston and return for $4.72. All go that can.

Old-Fashioned Beef-Vegetable Soup

3 lbs. shin beef with bone
3 qts. water
2 T. salt
2 tsp. Worcestershire sauce
1/4 tsp. pepper
1 medium onion, chopped
1/3 cup barley
1 cup sliced carrots
1 cup sliced potatoes
1 cup peas
3 1/2 cups tomatoes
3 T. parsley flakes
1 cup chopped celery
1 cup lima beans

Quicker if you start in a pressure cooker - Place beef, water, salt, Worcestershire, and pepper in pot; cover and simmer 2 1/2 to 3 hours. Remove bone, cut off any remaining meat in small pieces and return to pot. Add remaining ingredients. Simmer about 45 minutes. Serves 6.

Contributed by: Jeanne Sellers

Hamburg Soup

1 lb. lean hamburg
1 medium onion
1 (1 lb) can tomatoes, cut up
1 can veg-all vegetables
4 to 5 cups water
3 to 4 beef bouillon cubes
1/2 cup orzo pasta

Simmer all ingredients at least 1 1/2 hours. Serves 4.

Contributed by: Johanne Skelly

Pea Soup

1 lb. dried green or yellow peas
1/2 lb. salt pork
3 med onion, chopped
2 to 3 bay leaves
1/4 cup parsley
salt and pepper to taste
2 3/4 qts. water
2 carrots, cubed
celery leaves
1 tsp. savory

Wash and drain the peas and combine in a large pot with the salt pork, water, onions, carrots, celery, parsley, and savory. Bring to a boil and cook for 2 minutes. Remove from heat and let rest for one hour. Bring to a boil again, lower heat and simmer for 1 1/2 hours or until peas are cooked. Stir in the salt and pepper. If puree is preferred, put through a colander, meat grinder or blender. Serves 8-10.

Contributed by: Helen Laliberte Bickford

May 17, 1889 -- James M. Russell caught 300 brook trout one day this week and he said it wasn't much of a day for fishing, either.

Turkey Bone Soup

1 turkey carcass - minus the meat (save extra to put in later)
water - approximately 1-1/2 quarts
1/4 to 1/2 tsp. each: cloves, thyme, oregano, dill weed,
bay leaf, salt, pepper, garlic powder, onion powder
1/2 cup to 1 cup white wine
onions, celery, carrots - cut up
leftover gravy
1/4 to 1/2 cup barley

Break up bones so they fit into a stewpot. Put in spices and herbs, and wine. Add any leftover stuffing (I think this makes the soup!). Pour about 1 1/2 quarts water over all. Bring to boil - Cover and simmer for 2 hours. Strain - throw bones away. Add barley and simmer until done; then add onions and celery. Precook carrots before adding to soup (they tend to add a sweetness when cooked in soup broth). Add meat and leftover gravy. Start tasting! You can "play" with the flavor and the amount of broth with chicken broth, wine, beef bouillion, hot sauce, and lemon juice. Serve with crusty bread and salad.

*Note: I really don't know how many this serves - I usually feed "crowds" by doing several turkey carcasses at once. This freezes very well.

Contributed by: Bonnie Quackenbos

Cheery Chowder

1 clove garlic, peeled and minced
1 onion, finely chopped
1 cup mushrooms, sliced
3 T. unsalted butter
3 T. flour
2 cups half and half
1 (13 3/4) oz. can chicken broth
1/2 lb. extra-sharp cheddar, grated
1 cup broccoli flowerets, cooked until tender
6 oz. cooked smoked ham, julienned
1 tsp. Worcestershire sauce
1 cup sliced carrots, cooked until tender
3/4 cup cooked corn kernels

In a large saucepan, saute the garlic, onion, and mushrooms in butter over low heat, stirring occasionally, for ten minutes or until onions are softened. Add the flour and blend over low heat for one minute. Slowly stir in the half and half and chicken broth, and cook, stirring until slightly thickened and smooth. Simmer two minutes. Gradually add the grated cheddar, blending until the cheese is melted. Add the ham, Worcestershire sauce, broccoli, carrots, corn and salt and pepper to taste. Heat the chowder over moderately low heat until hot. Do not let boil. Serve immediately. Serves six.

Contributed by: Joanne Bernard

April 28, 1893 -- E. C. Wallace gathered 84 barrels of sap from 375 buckets last week.

Baked Haddock Chowder

1 lb. large potatoes (2 or 3)
3/4 lb. yellow onions (2 or 3)
1 lb. haddock fillets
4 T. butter or more to taste
1 qt. whole milk
paprika

Butter the sides and bottom of a 3 quart casserole. Wash, peel and thinly slice the potatoes. Cut into manageable pieces. Peel, quarter and thinly slice the onions. Wash the fish and cut it into bite-sized pieces. Place half of the potatoes in the bottom of the casserole. Add half the onions, salt and pepper. Dot generously with butter. Layer all of the fish next. Season and butter generously. Add the remaining onions and top with the remaining potatoes. Use the remaining butter on top. Pour in the milk and sprinkle all with paprika. Bake, uncovered, at 375° for 1 1/4 hours. The top will be golden brown because of the paprika. Serves 4.

Contributed by: Toni Bressette

Oyster Stew

1 cup oysters
3 tsp. butter
1 cup milk

Heat oysters to barely bubbling. At the same time scald the milk. Place 2 tsp. of butter in the bottom of a soup bowl. Pour the oysters and milk over it. Add a pat of butter on top. Serve. This makes an individual serving and can be multiplied as needed.

Contributed by: Toni Bressette

Fish Chowder

2 to 3 potatoes, peeled and cubed
1 stick butter
1 onion
1 lb. scallops
1 lb. skinned haddock
1 qt. light cream
paprika if desired
salt and pepper

Boil potatoes until tender. Drain and set aside. In a frying pan saute the onions in butter. Add cut up fish and scallops and continue to saute until onions are soft and fish turns white. In a sauce pan combine the cream, fish mixture and potatoes. Simmer until hot. Do not let mixture boil. Can be done ahead. Serves 4-6.

Contributed by: Mrs. Eric P. Franzen

Cordonazos Fish Soup

1 onion, chopped
2 cloves garlic, chopped
3 stalks celery, chopped
1 green pepper, chopped
3 bay leaves
1 tsp. each basil, oregano
2 tsp. Dijon mustard
1 1/2 lbs. white fish, cut in 1" chunks
2 T. butter
2-lb. can tomatoes
2/3 cup V-8 Juice
1/2 cup white wine
1 cup water
salt and pepper
2 tsp. horseradish

Sauté onion, celery and garlic in butter in large pot. Add rest of ingredients EXCEPT fish and simmer, covered, for 30 minutes. Add fish and simmer 15 minutes.
*Note: You can make this spicier by adding a touch of tabasco and worcestershire sauce. This is perfect for a luncheon or dinner main dish. Serves 6.

Contributed by: Midge Cross

Cabbage Slaw

1 tsp. salt
1/4 tsp. pepper
1/2 tsp. dry mustard
2 T. sugar
1/2 to 1 tsp. celery seeds
3 cups finely chopped cabbage
1/4 cup green or red pepper, chopped
1/2 tsp. minced green onion
3 T. vegetable oil
1/3 cup vinegar

Place in bowl in order given. Mix well. Cover and chill. Note - do not mix red cabbage with green; red color will bleed into green cabbage.

Contributed by: Maryanne Leone

German Cole Slaw

1 large head cabbage, shredded
2 large onions, sliced
1 T. salt
3/4 tsp. sugar

Sauce:
1 cup white vinegar
2 tsp. prepared mustard
2 tsp. celery seed
1/4 cup sugar
3/4 cup salad oil

Toss together the cabbage, onions, sugar, and salt. Let stand while making sauce. To make the sauce, boil the vinegar with the mustard, celery seed and sugar. Add the salad oil and let bubble. Pour over the cabbage mix and chill. This will keep in the refrigerator for several weeks.

Contributed by: Johanne Skelley

Asparagus Salad

2 packages frozen asparagus or equivalent of fresh
2 tsp. salt
2 tsp. chives, chopped
6 T. oil (half olive)
4 T. parsley, chopped
6 T. wine vinegar
2 T. chopped green pepper

Topping: 2 hard boiled eggs and paprika

Cook the asparagus and put it in a 9" X 13" pan in layers (no more than 21). Blend the remaining ingredients and pour over the asparagus. Cover and chill 24 hours or at least overnight. Grate 2 hard boiled eggs over top and sprinkle with paprika.

Contributed by: Jane Hardt

Green Bean Salad

1 1/2 lb. green beans, blanched
1 medium red onion, chopped
1 cup Feta cheese, crumbled
1 cup walnuts

Dressing:
3/4 cup olive oil
3/4 tsp. salt
1/4 tsp. pepper
1/4 cup white vinegar
1/2 tsp. garlic
1/2 cup parsley, chopped

Broil the walnuts about 1-2 minutes per side, being sure to watch closely. Mix the dressing ingredients in a blender and pour over the salad ingredients and toss. Serves 6-8. Excellent with lamb.

Contributed by: Anne Seger

Green Bean Crunch

1 1/2 lbs. green beans
1 small head cauliflower (flowerets only)
1 cup water
1 onion, chopped
1 large clove garlic
1 T. lemon juice
1/2 cup soy sauce
1/4 cup water
1 T. sunflower oil
1 T. sesame seeds
8 large leaves Boston lettuce, optional

Remove the stem ends of the beans. In a large saucepan, bring 1 cup of water to a boil; add the onion, garlic, lemon juice, beans and cauliflower. Reduce the heat, cover and simmer until the vegetables are tender-crisp, about 8 minutes. Drain, discarding the garlic. Combine the soy sauce, 1/4 cup water, and oil and pour over the vegetables. Cover and refrigerate for at least an hour. Place the sesame seeds on a pie plate and toast in a 325° oven for 5 minutes or until golden brown. Before serving, toss the vegetables and remove from the marinade. Serve on a lettuce leaf and sprinkle with sesame seeds. Makes 8 servings.
A great summer recipe!

Contributed by: Linda C. Peterson

Sweet and Sour Spinach Salad

Fresh spinach
1 T. white vinegar
2 T. New Hampshire maple syrup
4 strips thin sliced bacon
1 cup sliced mushrooms
2 T. Light brown sugar

Fry the bacon until golden brown and crispy. Dry on paper towel and crumble. Leave the bacon fat in the pan and add the vinegar, brown sugar and maple syrup. Bring to a boil and pour into a bowl. Refrigerate for one hour.
When ready to serve, toss the spinach, mushrooms and bacon. Skim off the fat on the dressing and discard. Pour the dressing over the salad and toss again. Serves 4.

Contributed by: Laura Mathewson

Korean Salad

1 pkg. fresh spinach (rinse & shred, tear like lettuce)
bacon
4 hard-boiled eggs, peeled and sliced

<u>Dressing:</u>
1 cup salad oil
1/3 cup catsup
1 T. Worcestershire
3/4 cup sugar
1/4 cup cider vinegar

Best if mixed in a blender and refrigerated for at least an hour. The dressing can be kept in the refrigerator for up to 2 weeks.

Contributed by: Sally Liston

Black Bean Salad

2 (1 lb.) cans black beans, drained
1 lb. can chick peas, drained
1 red pepper, diced
1 green pepper, diced
1 yellow pepper, diced
1 medium red onion, chopped
1 bottle Cesar salad dressing
crushed garlic, if desired

Put all vegetables into a bowl. Pour salad dressing over all and mix well. Cover and keep in refrigerator for one hour to one day. Serve on a bed of lettuce or all by itself. Serves 8-10. This is very colorful and delicious.

Contributed by: Aija

Chicken and Rice Salad

2 T. cooking oil
2 T. vinegar
2 T. chopped onion
1 1/2 tsp. salt
1 tsp. curry powder
1 1/2 cups cooked rice
1 1/2 cups chopped cooked chicken
1 cup chopped celery
2 T. chopped green pepper
3/4 cup -1 cup mayonaise

Mix together the first six ingredients and refrigerate until cold. Add the chicken, celery and green pepper to the rice mixture and moisten with the mayonaise. This is good made with homemade mayonaise, and the recipe doubles or triples successfully. Serve on a bed of lettuce. Serving suggestion: See Jane's Homemade Mayonnaise.

Contributed by: Jane Hardt

Tomato Aspic

4 envelopes unflavored gelatin
3/4 cup cold water
7 cups tomato juice
celery leaves
1 bay leaf
3 T. onion, grated
3 T. vinegar
1 tsp. salt
1 tsp. sugar
lemon juice
1 large avocado

Sprinkle gelatin over cold water. Let stand 5 minutes. Meanwhile, heat tomato juice, adding a few celery leaves, bay leaf, onion, vinegar, salt and sugar. Simmer 10 minutes. Strain, add softened gelatin to hot juice, stir until dissolved. Chill until thick and syrupy. Sprinkle lemon juice on avocado and arrange some of the avocado slices to cover the bottom of a 10" mold. Pour in a little of the tomato and chill until firm. Add remaining avocado, the remaining tomato mixture and chill overnight. Serves 14-16.

Contributed by: Jamie Witzel

Consomme en Surprise

3 cans beef consomme with gelatin
1 pint fresh crabmeat chunks
mayonnaise
curry powder
parsley for garnish

Pick over crabmeat being careful not to shred the chunks. Place a generous tablespoon of crabmeat in the bottom of each cup or soup bowl. Cover with consomme and chill until consomme is jellied and ready to serve. At serving time, place a dollop of curry flavored mayonnaise on top of each serving. Garnish with parsley. Serves 4-6.

Contributed by: Nancy Rumery

Salmon Mousse

1 envelope unflavored gelatin
1/4 cup cold water
1/2 cup boiling water
1/2 cup mayonaise
2 T. lemon juice
1 T. grated onion
1 T. minced celery
1/2 tsp. tabasco
1/4 tsp. paprika
1 tsp. salt
1 tsp. dried dill
1 (16 oz.) carton small curd cottage cheese
1 lb. canned salmon

Put gelatin in blender with cold water to soften. Add boiling water and blend. Let cool. Add mayonaise lemon juice, onion, celery, tabasco, paprika and salt. Blend briefly. Add cottage cheese, salmon and dill. Blend briefly (do not puree). Pour into an oiled 4-6 cup mold. Chill. Unmold and garnish with sliced hard boiled eggs, cucumber slices, watercress, etc. if desired. This is nice with dill sauce or green goddess dressing. Serves 6-8.

Contributed by: Midge Cross

Corned Beef Jello Salad

2 pkg. lemon Jello
3 1/2 cups boiling water
1/4 cup vinegar
1 cup Miracle Whip salad dressing
1 can corned beef
4 hard boiled eggs
2 cups finely chopped celery
1 cup finely chopped green pepper

Dissolve the Jello and add the vinegar. Let it set, but not until it is firm. Fold in the salad dressing. Crumble the corned beef, slice the boiled eggs and add both to the mixture. Stir in the celery and pepper. Pour into a 9" X 13" pan and chill overnight. Serves 12.

Contributed by: Marge Banas

Marinated Mushrooms Salad

1 lb. mushrooms, sliced (6 cups)
2 T. finely chopped onion
2 T. lemon juice
2 tsp. sugar
1/4 tsp. fresh ground pepper
1/3 cup whipping cream
1/4 cup sour cream
1/4 tsp. salt
1/4 tsp. dry mustard

<u>Garnish:</u>
Romaine lettuce leaves, tomato, pepper

In a medium bowl, toss together the mushrooms, onion, lemon juice, sugar and pepper. Chill at least 30 minutes but not more than 4 hours. Beat the whipping cream. In a separate bowl, stir together the sour cream, salt, and dry mustard, then fold into the whipping cream. Stir into the mushroom mixture. Spoon onto 6 romaine-lined salad plates. Garnish with tomato wedges and top with coarsely ground pepper. Makes 6 servings.

Contributed by: Janet Hirschberg

Chilled Rice Salad

1 box rice (6 oz or so)
1 cup pecans (in large pieces)
1/2 cup olive oil
1/3 cup orange juice
grated rind of 1 orange
1/4 cup fresh mint, chopped
pepper
4 scallions chopped
1 cup golden raisins
1 1/2 tsp. salt

Add all ingredients to cooked rice. Mix and refrigerate. Let flavors blend a few hours or overnight. Serve cold.

Contributed by: Joyce Carter

Cranberry Salad

l lb. raw cranberries, ground
1 pkg. (small) lemon jello
1 pkg. (small) cherry jello
1 can (large) crushed pineapple
1 cup celery, chopped
1 cup nuts, chopped
1 3/4 cups sugar

Mix jello according to directions on box. Add all ingredients and congeal. Serves a large crowd (12-14).

Contributed by: Jay Leavitt

May 5, 1893 -- George M. Fisher has a flock of 57 hens that laid in the month of April 60 dozen eggs.

Chilled Pasta Salad

4 oz. linguine
1 carrot, shredded
1/4 cup sliced scallions
1 cup thinly sliced mushrooms
6 cherry tomatoes, halved
few drops bottled hot pepper sauce
2 T. salad oil
2 T. soy sauce
2 T. lemon juice
1 small clove garlic, minced
1/2 tsp. sesame oil

Cook linguine according to package directions. Rinse with cold water, drain well. Combine linguine, mushrooms, carrots, onions and tomatoes. in a screw top jar, combine the salad oil, soy sauce, lemon juice, sesame oil, garlic and hot pepper sauce. Cover, shake well and pour over linguine. Cover and refrigerate for 3 to 24 hours. Serves 6.

Contributed by: Meg Ryan

Nippy Mustard

5 T. sugar
3 T. Coleman's dry mustard (do not use French's)
1 T. flour
1/4 tsp. salt
1/2 cup vinegar
2 large eggs
1/2 cup heavy cream

Mix dry ingredients in double boiler. Add vinegar and eggs and beat all together until double in volume. Slowly add heavy cream. Cook over boiling water stirring constantly until sauce is the consistancy you like. (This will thicken some when cool.) Lasts indefinitely in the refrigerator.
Yield: 1 1/2 cups.

Contributed by: Kathryn Patten

Jane's Homemade Mayonaise

2 whole eggs
1 tsp. dry mustard (Coleman's if possible)
1 tsp. salt
1/2 tsp. MSG (optional but helps preserve)
2 dashes cayenne
4 T. vinegar (white wine)
1/2 tsp. garlic powder
2 cups salad oil

Put first seven ingredients plus 1/2 cup of the oil in a food processor and blend for five seconds. Then while the machine is running, slowly add the other 1 1/2 cups oil until thick. I always add a little extra oil because it tends to be slightly thin.

Contributed by: Jane Hardt

House Dressing

1 inch piece fresh ginger
3 garlic cloves
1 cup oil
juice of one lemon
2 T. tahini (sesame seed paste)
2 T. tamari (soy sauce)

Place the ginger and garlic in a blender. Cover with a little oil and blend to a fine paste. Add the remaining oil, lemon juice, tahini, and tamari. Blend some more. Add more tahini for a thicker dressing, if desired. Makes 1 1/3 cups dressing.

Contributed by: Terry Chapman

May 5, 1893 -- Curtis J. Muzzey from five hundred trees has made 2223 pounds of sugar. Who next?

Marinade

1 cup soy sauce
1/2 cup brown sugar
1/4 cup wine vinegar*
1/4 cup oil
1/2 tsp. garlic
1/4 tsp. pepper
chopped onion

***If you don't have wine vinegar, use 1/4 cup vinegar, +1/4 cup wine**

This marinade is good on any type of meat (Can be frozen, then reused if used on anything but chicken). Marinate meat from 1 hr. to overnight.

Contributed by: Sally Liston

Zucchini Relish

10 cups chopped zucchini
4 cups chopped onion
1 green and 1 red pepper
5 T. salt

2 tsp. celery seed
5 cups sugar
1 T. turmeric
1 T. cornstarch
2 1/2 cups vinegar
1/2 tsp. black pepper

Mix zucchini, onion, peppers, and salt, and let stand overnight. Drain and rinse. Add other ingredients; mix and simmer 30 minutes. Pour and seal. Makes 5 pints.

Contributed by: Maryanne Leone

Piccalilli

4 lb. green tomatoes, washed, drained and sliced thin
6 medium onions, peeled and sliced thin
2 green peppers, washed, seeded and diced
1/2 cup salt
2 cups sugar
1 pt. cider vinegar
2 T. mustard seeds
2 T. celery seeds
1 tsp. peppercorns
1 T. whole cloves
2 sticks of cinnamon, crushed

Place layers of vegetables, sprinkled with salt, in a large bowl. Let stand overnight in a cool place. Drain, rinse with cold water and drain again. In a steel or enamel pan large enough to hold the above, add the following: sugar, cider vinegar, mustard seeds, celery seeds. Tie peppercorns, cloves, and cinnamon in a cheesecloth bag and add to the other ingredients. Stir until the sugar dissolves. Bring to a boil and simmer 15 minutes. Remove spice bag and spoon pickles into hot sterile jars and seal. Let stand for several weeks before using.
Yield: 3 pints.

Contributed by: Kathryn Patten

Chili Sauce

12 large red tomatoes
2 large green peppers diced
2 large chopped onions
2 cups sugar
2 cups cider vinegar
2 T. pickling salt
1 tsp. celery seed
1/4 tsp. cloves
1/4 tsp. cinnamon

Peel and cut up tomatoes. Combine with peppers, onions, sugar, vinegar, salt and spices. Bring to a boil and keep boiling for 2 hours. (May need to keep stirring the last 1/2 hour to keep mixture from burning on the bottom.) Immediately pour into 3 hot sterilized pint jars, filling to within 1/4 inch of the top. Seal and process in boiling water bath for 5 minutes, counting the time when the water returns to boil.
Yield: 3 pints

Contributed by: Kathryn Patten

Tomato Sauce

3 T. olive oil
3 cloves garlic
1 tsp. salt
1 tsp. black pepper
1 T. chopped fresh parsley
4 fresh basil leaves
6 oz. can tomato paste
2 (32 oz.) cans Italian tomatoes (not pureed), strained

Heat oil in a stainless or heavy saucepan. Tilt pan and saute garlic until golden brown. Strain tomatoes, discard seeds. Add all ingredients to the saucepan. Mix well with a wooden spoon. Partially cover pan and bring almost to a boil over medium heat. Quickly reduce heat and stir. Simmer 2 hours, stirring frequently, until thick. If too thick, add more wine or water. If too watery, let it cook until it is of desirable consistency. If a meat sauce is desired, brown meat first, then add garlic. Remove all fat from pan and proceed as above. Makes enough for 1 pound of pasta. Freezes well. Good with veal or chicken parmesan or just about anything.

Contributed by: Rose Orlando

April 6, 1894 -- The music in the M. E. church will hereafter be improved by the aid of a good cornet in the hands of Amos Whittier.

Breads

Soo Nipi Lodge, Lake Sunapee, N.H.

Donuts

1 cup sugar
2 T. melted margarine
2 eggs, slightly beaten
1/2 tsp. salt
1 cup milk
4 tsp.baking powder
4 cups flour
2 tsp. nutmeg
1 tsp. cinnamon
2 to 3 lbs. oil or lard

Mix sugar and margarine, add eggs. Add milk and dry ingredients alternately to egg mixture. Refrigerate several hours. Roll out to 1/4" thickness, cut and fry in deep lard or oil until underside is brown, turn over and finish frying. Drain on paper.
These are a sell-out at the Crafts Bazaar.

Contributed by: Joan Chandler

David's Ears

[originally called David Eyre's Pancakes but fondly referred to as David's Ears]

1/2 cup flour
1/2 cup milk
2 eggs, lightly beaten
2 T. confectioners sugar
pinch of nutmeg
4 T. butter or margarine (1/2 stick)

Preheat oven to 425°. In mixing bowl, combine flour, milk, eggs, and nutmeg. Beat lightly. Leave batter a little lumpy. Melt butter in 12" skillet with ovenproof handle. When very hot, pour in batter. Bake in oven 15-20 minutes. or until pancake is golden brown. Sprinkle with confectioners sugar and return briefly to oven, or: divide into 2 servings (hence the name - they look like ears!) and pour maple syrup over.

*Note: Ingredients can be divided into 2 equal servings and cooked in 8" pie plate.

Contributed by: Sherrie Smith

*George Rector's Pancakes**

2 cups sifted flour
1 tsp. baking soda
1/2 tsp. salt
1 T. sugar (use 3 T. if you add blueberries)
1 egg well beaten
2 cups buttermilk
1 1/2 T. melted butter

Sift together flour, soda, and salt. Add sugar, egg, and buttermilk and mix. Stir in melted butter. Let batter sit for awhile in refrigerator. Bake slowly on an ungreased griddle. Makes 25 3" pancakes.

*George Rector was the chef at the Waldorf-Astoria

Contributed by: Janet Grevstad

Perfect Pancakes

1 3/4 cups sifted all-purpose flour
2 tsp. baking powder
1/2 tsp. salt
1 T. sugar
3 beaten egg yolks
1 1/2 cups milk
7 T. melted shortening or cooking oil
3 stiff-beaten egg whites

Sift together dry ingredients in a large mixing bowl. Combine egg yolks and milk; stir into dry ingredients. Stir in cooking oil. Carefully fold in egg whites, leaving a few little fluffs. Do not over mix. Drop by large spoonfuls on a hot greased griddle.
Very light with a distinctive egg flavor.

Contributed by: Brad Leavitt

Chocolate Chip Coffee Ring

1 cup sugar
1/2 cup butter
2 cups flour
1 cup sour cream
2 eggs
1 tsp. baking powder
1 tsp. baking soda
1 tsp. vanilla
1/2 cup chocolate bits

Beat sugar and butter until fluffy. Add flour, sour cream, eggs, baking powder, baking soda and vanilla and blend well. Stir in chocolate bits. Spread batter in a greased tube pan. Crumble topping on top.

Topping:

1/4 cup butter
1/2 cup flour
1/2 cup brown sugar
1 1/2 tsp. cocoa
1/2 cup chopped nuts
1/2 cup chocolate bits

Bake at 350° for 1 hour. Cool in the pan, reverse onto a plate. Serve right side up.

Contributed by: Susan Farland

April 6, 1894 -- Miss Ethel Trow gathered a bunch of May flowers in full bloom on March 30th, something very unusual for this town so early.

Apple Muffins

1/4 cup sugar
1/4 cup Crisco
1 egg
2 cups flour
5 tsp. baking powder
1/2 tsp. salt
cinnamon sugar
1 cup milk
1 1/2 cups cubed apples

Options:
Add 1 cup blueberries rolled in flour.
Add 1 cup sliced cranberries instead of apples and add grated orange rind to the tops of the cranberry muffins.

Cream the sugar and Crisco together. Add the egg and stir well. Sift together the dry ingredients and add alternately with the milk. Stir as little as possible. Add the apples. Fill muffin cups. Sprinkle the cinnamon sugar mixture on top and bake at 425° for 20 minutes.

Contributed by: Sue Garceau

Company Muffins

1 cup all-purpose flour
1 cup oat bran
2 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
2 tsp. cinnamon
1 cup brown sugar
1 1/2 cups finely shredded carrots
2 large tart apples, peeled, cored, and shredded
1/2 cup raisins
1 cup chopped nuts
1/2 cup vegetable oil
1/2 cup skim milk
2 eggs slightly beaten (or 4 egg whites)
1 tsp. vanilla

Preheat oven to 350°. Combine flour, oat bran, baking soda, baking powder, salt and cinnamon in a large bowl. Stir in sugar. Add carrots, apples, raisins and nuts. Stir well. Make a well in the center and add oil, milk, eggs and vanilla. Stir just until moistened. Use a 1/4 cup measure to scoop muffin batter into greased tins. Bake for 18-20 minutes or until nicely browned. Makes 18 muffins.

Contributed by: Diana Wyman

Elsie's Canadian Bran Muffins

2 cups bran
1 cup wheat germ
3/4 cup white sugar
2 eggs
1 cup Crisco oil
4 tsp. vanilla
1/2 tsp. salt
2 tsp. baking soda
2 cups buttermilk
2 cups flour
1 cup raisins, tossed in flour
1/2 cup chopped pecans or walnuts

Mix the bran, wheat germ, sugar, eggs, oil and vanilla together in a large bowl. In another bowl, mix the salt, baking soda, and buttermilk. Add the second mixture to the first mixture, alternately with the flour. Finally, add the raisins and nuts. Mix well. Bake in muffin tins at 375° for 10-15 minutes, or until firm and golden. These muffins are excellent.

Contributed by: Barbara Hendrick

Refrigerator Bran Muffins

1 (15 oz) box Raisin Bran or All Bran cereal
5 cups flour (whole wheat preferred)
3 cups sugar
5 tsp. baking soda
2 tsp. salt
4 eggs beaten
1 qt. buttermilk
1 cup melted shortening (Crisco) or oil

Combine cereal, flour, sugar, baking soda and salt in a large bowl. Add eggs, buttermilk and shortening and stir just enough to moisten. Grease or line muffin tins. Bake at 350° for 20 minutes. Batter may be stored in the refrigerator for 5-6 weeks in a covered bowl. Makes 5 1/2 dozen muffins.

Contributed by: Tanya Wilkie, Janice Baker and Jackie Odell

Bran Muffins

1 cup flour
1 tsp. baking soda
1/2 tsp. salt
2 cups bran
1 cup milk
5 T. molasses
1 egg

Sift together the flour, baking soda and salt. Add the bran, milk, molasses, and egg. Mix only until thoroughly moist. Bake in greased muffin tins at 350° for 20-25 minutes.

Contributed by: Margaret Stearns

Pumpkin Raisin Nut Bread

1 cup salad oil
4 eggs, lightly beaten
2/3 cup water
2 cups canned pumpkin
3 1/3 cups sifted flour
1/2 tsp. ground cloves
1 tsp. baking powder
2 tsp. baking soda
1 tsp. nutmeg
1 tsp. allspice
1 1/2 tsp. salt
1 tsp. cinnamon
3 cups sugar
1/2 cup raisins
1/2 cup chopped pecans

Combine oil, eggs, water and pumpkin. Sift dry ingredients and add to pumpkin mixture. Add sugar; blend until dry ingredients are moistened. Stir in nuts and raisins. Bake 1 hour at 350° in two greased and floured loaf pans.

Contributed by: Midge Cross

April 6, 1894 -- Over two tons of maple sugar were shipped in the past week from town by one team.

Best-Ever Banana Bread

2 ripe medium bananas mashed
1 3/4 cups unsifted flour
2 eggs
1 cup chopped walnuts
1 1/2 cups sugar
5 T. buttermilk
1/2 cup vegetable oil
1 tsp. vanilla
1 tsp. baking soda
1/2 tsp. salt

Preheat oven to 325°. Grease and flour a 9" x 5" loaf pan. Combine all ingredients in a large bowl and mix well. Transfer to the prepared pan. Bake until top is golden brown and splits slightly, about 1 1/2 hour. Makes 1 loaf. DO NOT DOUBLE RECIPE.

Contributed by: Kathryn Patten

Poppy Seed Tea Bread

3 cups flour
2 1/2 cups sugar
1 1/2 tsp. baking powder
3 eggs
1 1/2 cups milk
1 cup + 2 T. oil
2 T. poppy seeds
1 1/2 tsp. vanilla
1 1/2 tsp. almond flavoring

Glaze:

1/4 cup orange juice
3/4 cup sugar
1/2 tsp. vanilla
1/2 tsp. almond flavoring
1/2 tsp. oil

Preheat oven to 325°. In a large bowl, with electric mixer, blend all ingredients until well blended (approximately 2 minutes). Pour into 2 greased, floured 9 x 5 x 3" loaf pans. Bake 60 minutes, cool 10 min. in pan. While the breads are still in pans, poke holes all over the tops of them, and pour glaze over each loaf. Remove from the pans. To make glaze combine all ingredients in medium size pan. Heat until sugar melts. This bread may be frozen. Makes 2 loaves.

Contributed by: Jill Kathan

Zucchini Bread

3 eggs
1 1/2 cups vegetable oil
4 cups chopped zucchini
1 1/2 cups sugar
1 tsp. vanilla
3 1/2 cups flour
2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
2/3 cup chopped nuts (opt.)

Grease and flour 2 loaf pans, 9 x 5 x 3". Beat eggs, oil, zucchini, sugar and vanilla on low speed, scraping bowl occasionally, 1 minute. Add dry ingredients, beat on low speed until moistened, about 15 seconds. Beat on medium speed 45 seconds, stir in nuts. Bake 55-60 minutes at 350°; cool 10 minutes. Remove from pan. Cool completely before slicing. Refrigerate leftover bread.

Contributed by: Maryanne Leone

Beer Bread

2 cups self-rising flour
3 T. sugar
1 (12-oz.) can beer
melted butter

Gently mix together flour, sugar, and beer until just blended. Put in greased loaf pan, leaving a bit lumpy on top. Drizzle with melted butter. Bake 40 minutes at 375°. Makes 1 loaf. Quick, easy, tasty.

Contributed by: Jeanne Tate

May 18, 1894 -- The new highway up through Moses F. Knowlton's land, on the west side of the harbor, is progressing as rapidly as human skill and power can turn the rocks over. (Garnet Street)

Cinnamon Bread

1/4 cup oil
3/4 cup sugar
2 eggs, beaten
2 cups flour
3/4 tsp. salt
1 T. baking powder
1 1/2 tsp. cinnamon
1 cup milk

Topping:
1 1/2 tsp. cinnamon
2 T. butter
1/2 cup sugar

Cream together the oil, sugar, and eggs. Beat until light and fluffy. Sift together the flour, salt, baking powder, and cinnamon. Add the milk to the creamed mixture. Pour into a greased bread pan. Mix the topping ingredients together until crumbly and sprinkle on batter. Bake at 350° for 45 minutes.

Contributed by: Jenifer Cadogan

Chile Cheese Corn Bread

2 cups frozen corn kernels
1/4 lb. Monterey Jack or cheddar cheese
2 jalapeno peppers, fresh or pickled
1 cup cornmeal
1 1/2 tsp. baking powder
3/4 tsp. salt
10 T. butter
2 eggs
1 cup sour cream

Thaw the corn. Heat the oven to 375° and butter a 9" cast-iron skillet or cake pan. Cut the cheese into slices about 1/4 " thick. Slice the peppers. Combine the cornmeal, baking powder and salt. Stir in the thawed corn. Melt the butter. Mix together the eggs, sour cream and melted butter. Pour the egg mixture into the cornmeal mixture and stir until combined but still lumpy. Pour half of the batter into the prepared skillet. Cover with the cheese and peppers. Pour in the remaining batter and bake until a toothpick inserted in the center comes out clean, 30 to 40 minutes. Serve warm from the skillet. Serves 12.

Contributed by: Joanne Bernard

Aunt Anne's Corn Bread

1 (7 oz.) box corn bread mix
10 oz. package frozen chopped broccoli, thawed and drained
4 eggs, beaten
3/4 cup cottage cheese
1/2 cup onion, chopped
1 stick butter, softened

Mix together all of the ingredients and pour into a 9" X 13" greased baking pan. Bake at 400° for 20-30 minutes until the top is golden brown. Great with lobster and a tossed salad.

Contributed by: Dickie Hopper

Icebox Crescent Rolls

1/2 lb butter, melted
1/2 cup sugar
1/4 tsp. salt
1 cup milk, lukewarm
4 cups flour, separated
1 cake yeast
1/3 cup warm water
2 tsp. sugar
2 eggs, well beaten

Combine butter, sugar, salt and milk. Dissolve the yeast in water with 2 teaspoons sugar. Add the yeast mixture to the milk mixture. Add the eggs and flour. Add 2 cups of flour and beat until smooth. Add the remaining flour and stir. Cover tightly and refrigerate for at least six hours. Roll the dough until 1/4 inch thick. Cut in pie shaped wedges. Beginning at the wide end, roll the wedges so that when the roll is completed the point is barely on the bottom of the roll. Bring the ends together to form the crescent. Brush with melted butter and let rise for 2 hours. Bake on an ungreased cookie sheet for 12-15 minutes at 350°.

Contributed by: Robin Webb

Angel Biscuits

1 envelope dry yeast
2 T. tepid water
1 tsp. sugar
5 cups flour
4 T. sugar
1 T. baking powder
1 tsp. baking soda
1 tsp. salt
1 cup margarine
2 cups buttermilk

Mix the 1 tsp. sugar and water and dissolve the yeast in the solution. Combine the dry ingredients. Cut the margarine into the dry ingredients, then add the buttermilk. Add the yeast mixture and stir thoroughly. Knead the dough on a floured surface until smooth. Place in a buttered bowl and allow to rise until doubled in bulk. When doubled, punch down and roll out to 1/2 inch thickness. Cut into biscuits. Place the biscuits on an ungreased cookie sheet, cover and let rise until doubled. Bake at 400° for 10-15 minutes until light brown.

This dough can be stored in a tightly covered container in the refrigerator for two weeks. You may eliminate the first rising in the bowl if desired and form the biscuits immediately after kneading. In this case, let the biscuits rise in a warm place until doubled in size (about an hour) before baking. Yields 30 two inch biscuits.

Contributed by: Duffy Carruthers

July 27, 1894 -- Fine hay weather five days last week. Very hot, but every farmer improved the chance to make hay while the sun shone. No cases of sunstroke heard of.

English Muffin Loaves

5 1/2 to 6 cups flour
1/4 tsp. baking soda
2 pkgs. Fleischmann's Active Dry Yeast
1 T. sugar
2 cups milk
2 tsp. salt
1/2 cup water
corn meal

Combine 3 cups flour, yeast, sugar, salt, and soda. Heat liquids until very warm (120-130°). Add to dry mixture; beat well. Stir in enough more flour to make a stiff batter. Spoon into two 8 1/2 x 4 1/2" pans that have been greased and sprinkled with corn meal. Sprinkle tops with corn meal. Cover; let rise in warm place for 45 minutes. Bake at 400° for 25 minutes. Remove from pans immediately and cool. Slice and toast; makes 16 slices per loaf.

Contributed by: Muriel Bergeron

Russian Rye Bread

2 packages active dry yeast
2 tsp. salt
1 T. caraway seeds
3 cups unbleached flour
1 1/2 cups rye flour
3 T. margarine or unsalted butter
1 tsp. sugar
1 1/4 cups lukewarm water
1/4 cup honey

In a large bowl combine yeast, sugar, and 1/4 cup water. Let stand five minutes. Add the remaining water, honey, 1 T. margarine, salt, and seeds. Add flour and all but 1/4 cup rye flour, one cup at a time, stirring with a wooden spoon. Cover bowl with a linen towel and let stand five minutes. Knead dough ten minutes on a floured surface, adding remaining flour as needed. Shape dough into a ball in a large bowl. Drizzle with melted butter to coat. Cover with a towel and let rise in a warm place for 1 1/2 hours. Punch down, divide in half and knead each half for a minute. Shape into 2 loaves and place on a baking sheet. Cover and let rise 1/2 hour. Bake at 375° for 40-45 minutes. Cool on a wire rack.

Contributed by: Joanne Tuxbury

Golden Oatmeal Bread

1 cup water
1/2 cup oatmeal
1/4 cup margarine or butter
1 cup warm water
1 pkg. yeast
1/2 cup nonfat dry milk
1/4 cup molasses
1 egg, slightly beaten
2 cups flour
2 to 3 cups flour

Cook the water and oatmeal, then add the margarine. Set aside to cool to lukewarm. In a large bowl, mix the water and yeast. Let it sit for 5 minutes, then add the dry milk, molasses, egg and oatmeal mixture. Add 2 cups flour and stir well. Add enough additional flour to make a firm but pliable dough. Turn out onto a floured board or table and knead thoroughly. Put in a greased bowl, brush top with oil, cover and let rise until double in bulk. Punch down and let rise again. Shape the dough and place it in greased loaf pans, let rise again until double in bulk. Bake at 350° for 45-50 minutes. The bread is done when it sounds hollow when thumped on the bottom. Cool on racks before wrapping. Freezes very well. Makes 2-3 loaves.

Contributed by: Julie Alexander

French Bread (or Pizza Crust)

1 1/2 cups warm water
1/2 cup powdered milk
1 package yeast
1 T. sugar
2 tsp. salt
4 cups unbleached flour

Mix warm water and powdered milk in a bowl. Sprinkle the yeast over the milk mixture. Add the sugar and salt and stir all ingredients until dissolved. Add enough flour to make a kneadable dough, about 4 cups, maybe more. For pizza, don't let the dough rise; just use with pizza ingredients at this point. For bread, place the dough in a greased bowl and let it rise until double in bulk, about one hour. Form into one or two french loaves and let rise again on a lightly greased cookie sheet. Bake at 425° for 10 minutes, reduce heat to 325° and continue to bake for 20-30 minutes more.

Contributed by: Susan Parmenter

Teddy Bread

1 cup lukewarm water
1 pkg. dry yeast
2 T. sugar
1 tsp. salt
1/3 cup nonfat dry milk
3 T. oil
2 1/2 cups flour
raisins

In a large mixing bowl, pour water and sprinkle in the yeast. Let stand for 5 minutes. Stir well and add sugar, salt, dry milk and oil. Gradually mix in the flour and beat until no lumps remain. Add just enough more flour to make the dough firm enough to handle. Knead for a few minutes. Place in a greased bowl, brush with oil, cover with a clean cloth and let rise until double in size. Punch down and shape dough into "bears". Use a large oval for the body, a medium ball for the head, small balls for the ears, legs, and snout. Eyes, nose and mouth can be made with raisins. Place on a greased pan, brush the top with oil, and let rise again until doubled. Bake at 375° for 20 to 45 minutes, depending on the size of the "bear". Bread is done when it sounds hollow when thumped on the bottom. Cool on a rack and enjoy. This dough also makes a great pizza crust.

Contributed by: Julie Alexander

July 27, 1894 -- It seems that the fishermen are using more pints of bait than they catch pounds of fish.

Vegetables

Ben Mere Inn, Sunapee Harbor, Lake Sunapee, N.H.

Carrots Tarragon

8 large carrots
2 T. butter or margarine
4 tsp. lime juice (about 1 lime)
1 1/4 tsp. dried tarragon (if using fresh, use 3 T.)
1/4 cup hot water
pepper to taste

Grease a glass casserole dish with butter or margarine, using a size that will accomodate the amount of carrots you wish to bake. It is best not to layer them too deeply; about three layers deep should be maximum. Thinly pare or scrape carrots and cut on the diagonal 1/8" to 1/4" thick. Place in casserole. Melt butter and stir in lime juice, water and tarragon. Pour slowly over carrots, then pepper them. Cover with foil or fitted lid. Bake at 375° until crisp tender. Check after 45 minutes. Larger amounts will take longer. Serves 6-8.

To adjust the amount of this recipe, add for each 4 carrots:
1 T. butter or margarine
1/8 tsp. dried tarragon
2 tsp. lime juice
1/8 cup hot water

This recipe was developed as a healthy, flavorful vegetable recipe that always receives compliments. It can be prepared ahead and the size can be adjusted to match the crowd.

Contributed by: Jacqueline T. Donovan

Marinated Carrots

2 lbs. carrots, peeled and sliced
1 green pepper, chopped
1 onion, sliced thin
1 can tomato soup
1/2 cup salad oil
3/4 cup vinegar
3/4 cup sugar

Cook the carrots until tender. Drain and add the remaining ingredients. Marinate in the refirgerator overnight.

Contributed by: Thelma Hause

Baked Carrots

1 bunch carrots
1 small onion
butter
salt and pepper to taste
1 cup cream or milk
1 egg, beaten
4 crackers, rolled

Boil carrots. Drain and mash. In a separate bowl, chop onion and add salt, pepper and butter to taste. Mix onion mixture together with mashed carrots. Add milk and egg. Mix thoroughly and place in a greased casserole dish. Spread cracker crumbs over top (or add to carrot mixture). Bake at 350° for 45 minutes.

Contributed by: Margaret Stearns

Baked Vidalia Onions

Vidalia onions
1 1/2 cups water
dash lemon juice
1/2 stick melted butter
1/2 cup V-8 juice
3 T. honey
fresh or dried basil
salt and pepper

Cut onions in half and place in a baking pan and cover with a mixture of the remaining ingredients. Bake uncovered at 350° for 1 1/2 hours. Add more liquid if necessary.

Contributed by: Midge Cross

July 27, 1894 -- The Burkehaven is filled to overflowing, and many have been turned away. The genial manager, Mr. Joseph G. Chandler, seems to give general satisfaction.

Stuffed Onions

4 to 6 large whole onions
1 pkg. chopped frozen spinach
thawed and drained
olive oil
1 lb. cottage cheese
salt and pepper
nutmeg
butter

Cook the whole onions until tender. Take out the center, leaving about 3 thicknesses of outer leaves. Cool. Saute the chopped spinach in a bit of olive oil, then cool. Add to the cottage cheese and stir in the salt, pepper and nutmeg to taste. Fill the hollow in the onions with the stuffing and place in a pan with a bit of butter. Cover and bake at 350° for 15 minutes, remove cover and bake for 15 minutes more.

Contributed by: Terry Hamilton

Pisto

3 onions
3 green peppers
4 zucchini
4 or 5 tomatoes
1 tsp. salt
2 tsp. sugar
oil
pepper to taste

Cut up the onions and peppers and brown in a small amount of oil. Peel and slice the zucchini and add to the pan. Cut up the tomatoes and add them along with the salt and pepper. Cook slowly for one hour. Serves 6-8.

This is a Spanish favorite.

Contributed by: Eleanor Coles

Eggplant Pie

2 baked pie crusts
1 medium eggplant, sliced and breaded
1 egg
bread crumbs
mushrooms
1 medium pepper
1 medium onion
oil for frying
2 cups spaghetti sauce
1 small Ricotta (15 oz.)
1 small Mozzarella (8 oz.)

Slice the eggplant, dip in beaten egg and roll in breadcrumbs. Fry in oil. Chop the mushrooms, onions and peppers and saute together and set aside. Line the bottom of the baked pie shells with sauce. Layer eggplant, mushroom mixture, ricotta, mozzarella and sauce. Repeat, ending with sauce on top. Cover with foil and bake 15 minutes at 350°. Remove the cover and bake an additional 15 minutes. Freezes well. Serves 8-10.

Contributed by: Jackie Odell

Mom's Eggplant Casserole
Non-eggplant lovers seem to like this!

1 med. eggplant
2 T. butter or margarine
l celery stalk, sliced
1 sm. chopped onion
1/2 green pepper, diced
salt and pepper
1 (28 oz.) can tomatoes, well drained and chopped
bread crumbs, if needed
parmesan cheese

Peel and cut up eggplant into 1" cubes. Boil with salt until done (still firm, not mushy!) Drain well. Melt butter and saute the celery, onion, and green pepper until soft, approximately 5 minutes. Combine all ingredients. (If mixture is too soupy, add some bread crumbs, approximately 3 T.) Top with cheese and bake at 350° until hot through out. Serves 6.

Contributed by: Bonnie Quackenbos

Stuffed Swiss Chard

18 to 20 pieces of Swiss chard
1 lb. ground beef
1 meduim onion, chopped
1 can (14 oz.) Italian tomatoes, drained
1/3 cup parsley, chopped
2 T. fresh basil, chopped
1/3 cup uncooked rice
juice of 1/2 lemon
1/2 tsp. allspice
1 1/2 cups chicken broth

Trim the stems from the chard and reserve for other use. Place the leaves flat in a Pyrex tray, cover with plastic wrap and microwave at full power for 2-3 minutes. Do this in two batches. (As an alternative, blanch the leaves in boiling water until very limp.) Drain and spread the leaves flat. In a large bowl thoroughly mix the meat, onions, tomatoes, parsley, basil, rice and allspice. Roll cylinders of the meat mixture in the chard leaves. Place in a large skillet with a good cover. Pour lemon juice and chicken broth over the chard rolls. Bring to a boil and then simmer for one hour.

This is a recipe from my youth. My mother made it with grape leaves, although I prefer the flavor of chard. See the recipe Baked Swiss Chard to make use of the chard stalks.

Contributed by: Ed Epremian

Jan. 11, 1895 -- George's Mills -- Dura Chase is plowing ice at Pike's shore, or rather Soo-Nipi-Side Park, as it has been christened.

Baked Swiss Chard

18 to 20 Swiss chard stems (or 8 to 10 pieces of chard including the leaves)
1 to 2 T. margarine
1/3 cup Italian cheese (Romano or Parmesan), grated

Cut the stems into 2" lengths, place in an oven-proof dish, cover with plastic wrap and microwave at full power for 6 minutes. Drain the liquid, dot stems with margarine, sprinkle with cheese, and bake at 400° for 15 minutes without the cover. If leaves are to be used also, slice them along the length and then across at about 1" intervals. Add to the stems after the latter have been microwaved and continue as above. See the recipe Stuffed Swiss Chard to use make use of the leaf portion of the chard.

Contributed by: Ed Epremian

Spinach and Cheese

1 box frozen chopped spinach, thawed and drained
1 small onion
2 T. oil
1 cup grated meunster cheese
2 T. cottage cheese
3 eggs
2 T. butter
sour cream

Fry the onion in oil and pour over spinach. Make a mixture of the well beaten eggs and cheeses. Blend well. Mix 1/2 of the egg and cheese mixture with spinach. Put into a greased baking dish. Pour the remaining egg and cheese mixture on top as you would frosting on a cake. Pour melted butter evenly over the top and bake at 350° until the top is golden brown, approximately 25 mintues. Serve hot with a dollop of sour cream. A family favorite.

Contributed by: Michelle Shabot

Spinach Supreme

2 pkgs (8 oz.) frozen spinach
6 oz cream cheese
1 (10 1/2 oz.) can cream of mushroom soup
a can french fried onion rings

Cook and drain spinach. Add cream cheese that has been cut into small pieces. Add soup and 1/2 can onion rings. Place in casserole and top with remaining onions. Bake in preheated oven, 350°, uncovered until bubbly. Serves 6-8.

Contributed by: Susan Farland

Broccoli Casserole

4 T. butter
1 small onion, diced
2 T. flour
1 cup milk
6 oz. Velveeta or Cheez Whiz
2 packages frozen chopped broccoli, thawed
2 eggs, beaten

Melt butter in a large frying pan. Saute the onions until soft. Remove from heat and stir in the flour and the milk. Return to low heat and stir until thick. Stir in the cheese and the broccoli. Pour into a baking dish and stir in eggs. Bake at 375° for 45 minutes. Serves 6.

Contributed by: Raylene Bly

Broccoli Supreme

1 egg, slightly beaten
1 (10 oz.) package frozen chopped broccoli, partially thawed
1 (8 1/2 oz.) can cream style corn
1 T. grated onion
1 tsp. salt
3 T. butter
1 cup herb seasoned stuffing mix

Combine egg, broccoli, corn, onion and salt. Melt butter and add stuffing mix. Stir 3/4 cup of stuffing mix into the vegetable mixture. Turn into an ungreased 1 3/4 quart casserole. Sprinkle with remaining stuffing mix. Bake uncovered at 350° for 35-40 minutes. Serves 4.

Contributed by: Midge Cross

Broccoli Casserole

4 packages frozen chopped broccoli
1 package shredded cheddar cheese
1 small can evaporated milk
2 T. onion flakes
1 can cream of mushroom soup

<u>Topping:</u>
1/4 lb margarine, melted
2 cups bread crumbs

Mix broccoli, cheese, soup, milk and onion together. Put in a 9" X 13" pan. Mix topping and sprinkle on top. Bake at 350° for 45 minutes. Serves 10.

Contributed by: Kay Holmes

Smashing Zucchini Squash

2 lbs. zucchini, sliced and peeled
1 stick butter or margarine
1 bag Pepperidge Farm Stuffing Mix
1 cup sour cream
1 can cream of mushroom soup
1 carrot, grated
1 large onion, grated

Butter a 3 quart casserole dish. Cook the squash in boiling water until tender and drain. Melt the butter and add 1/2 bag of stuffing. Add the sour cream, soup and vegetables. Mix well and pour into the casserole. Top with remaining stuffing. Bake at 350° for 20-30 minutes. Serves 6-8. Delicious over rice.

Contributed by: Susan Garceau

Baked Beans

1 (1 lb.) pkg dry small pea beans or navy beans
1 small onion, chopped
1/4 cup brown sugar
1/2 tsp. dry mustard
1 tsp. salt
1/4 lb. salt pork, cut into cubes
6 oz. or so molasses

Soak beans overnight covered with water. Drain and rinse. Put beans into a good size pot and cover with water and boil until beans start to split (approx. 20 minutes). Drain and save liquid. Put beans and all other ingredients into a Bean Pot. Fill with the saved bean liquid to cover. Put cover on pot and bake for 8 hours at 300°.

Contributed by: Joyce Carter

Rice and Mushroom Casserole

1 1/2 cups long grain rice
1 stick margarine, melted
1 lb. fresh mushrooms, cut in half or quarters
1 can Campbells French Onion Soup
1 can Campbells beef consomme

Put all ingredients in a 2 quart casserole with the mushrooms on top. Bake at 350° for 1 hour, uncovered.
Another fast, easy, great dish!

Contributed by: Jane Hardt

George's Twice Baked Potatoes

6 large potatoes
2 T. green onions, chopped
salt and pepper
1/4 cup butter
1/2 cup half and half
2 T. bacon bits

Bake the potatoes for 45 minutes to 1 hour. Cut the potatoes in half lengthwise. Scoop out the potato from the skins, being careful not to break the skins. Whip the potatoes with all ingredients except the skins and bacon bits. Carefully place the whipped potatoes back into the skins. Put the filled skins on a cookie sheet and bake at 350° for 20-30 minutes. Sprinkle with bacon bits. Serves 12. These freeze well.

Contributed by: George Williamson

March 8, 1895 -- There has been some question lately about who owns Sunapee Lake?

Roasted Red Potatoes

2 lbs. small red potatoes, halved
3 T. olive oil
1/2 tsp. salt
1/2 tsp. fresh ground pepper
1/2 tsp. sweet paprika

Preheat oven to 425°. In a small roasting pan, toss the potatoes with the oil and arrange them in the pan, cut side down. Sprinkle the salt, pepper, and paprika on top and bake at 425° for 25 minutes, until potatoes are tender inside. Serve immediately.

Contributed by: Bonnie Quackenbos

Herb Potatoes

potatoes
salt and pepper
parsley
butter
garlic
oregano

Cube potatoes, boil until tender; drain. Place in serving dish with cover; dot with butter, sprinkle with salt, pepper, garlic, parsley, and oregano. May be reheated in microwave on High for 4 minutes.

*Best made with new red potatoes - leave whole or cut in half.

Contributed by: Sally Liston

March 15, 1895 -- Quite a number enjoyed the rare privilege of watching the total eclipse of the moon Sunday night.

Mashed Potato Casserole

5 lb. potatoes, peeled
1 cup sour cream
1 tsp. garlic salt
pinch white pepper
2 T. butter
6 oz. cream cheese
2 tsp. onion salt or
minced onion
1 tsp. salt, optional

Cook potatoes in salted water until tender. Drain, then mash until smooth. Add remaining ingredients and beat until light and fluffy. Cool slightly and spoon into a large greased casserole. Dot with a little more butter. Bake at 350° for 30-45 minutes. This can be prepared 1-2 days in advance and refrigerated. About 1 hour before serving, remove from refrigerator and bake. Makes 10 servings.

Contributed by: Koko Feeney

Normandy Scallop Potatoes

4 leeks (white part only)
4 T. butter
1 bay leaf
chicken stock or 1 can chicken consomme
2 medium onions
8 large potatoes

Wash the leeks and cut into small pieces. Saute leeks and sliced onions in butter, until soft but not brown. Peel and slice the potatoes very thick. Arrange 1/3 of the potato slices in a large buttered baking dish. Spread half of the sauteed vegetables over them, put in another third of the potatoes. Then add the rest of the vegetables and the bay leaf. Finish with the potatoes. Sprinkle pepper between the layers. Fill the baking dish to the level of the top layer of potato with chicken stock (or consomme), dot generously with butter and bake in a slow over at 325° for 1 3/4 hours or until potatoes are done and the top is lightly brown. Serves 8.

Contributed by: Nancy Rumery

Entrées

E. L. Russell Store, Georges Mills

Ruby Glazed Corned Beef

10 lbs. corned beef
2 very large onions - each studded with 4 cloves
2 large carrots, peeled and cut in chunks
2 large celery stalks, cut in chunks
6 cloves garlic
12 peppercorns

Place ingredients in large pot. Cover with water; simmer 3 1/4 hours. Turn beef every hour. Can do 1 day ahead. Refrigerate in cooking liquid. Bring to room temperature before baking. Drain beef and dry. Place fat side up in roasting pan; cut off excess fat. Spread with coarse-grained mustard. Pour 2 1/2 cups sauce* over beef. Sprinkle with 1/2 cup brown sugar; bake 45 minutes at 350°, basting every 15 minutes. Serves 10-12.

***Sauce:**

2 cups red currant jelly
1/2 cup ruby port wine
1/2 cup chopped shallots
1/4 cup lemon juice
1/4 cup orange juice
1 T. dry mustard
1 1/2 tsp. pepper
4 1/2 tsp. grated lemon peel
1 T. grated orange peel
1 1/2 tsp. ground ginger
1/2 tsp. salt

April 12, 1895 -- A flock of wild geese were seen going over last Monday.

Spicy Pot Roast

1 (3 to 4 lb.) chuck or rump roast
1 tsp. salt
1/4 tsp. pepper
2 T. flour
2 T. salad oil
1 sliced onion
2 cloves garlic
1/4 cup water
1/4 cup chili sauce
1/2 tsp. marjoram
1/2 tsp. rosemary
1/2 tsp. thyme
1/4 tsp. dry mustard
2 cloves garlic
1/3 cup sherry
1 bay leaf

Sprinkle the roast with salt and pepper. Dredge in flour and brown on all sides in oil. Add the sliced onions and garlic and saute until golden. Transfer to a crock pot and add remaining ingredients. Cook on "auto" setting for 7-9 hours. The gravy can be thickened if desired.

Contributed by: Midge Cross

Baked Beef Burgundy

1 can cream of celery soup, undiluted
1 can cream of mushroom soup, undiluted
1 envelope onion soup mix
1 cup burgundy wine or beef broth
2 lbs. stew beef cut in 1" pieces
1 can mushrooms (optional)

Stir all ingredients together in a greased casserole. Cover and bake at 325° for 3 to 3 1/2 hours until meat is tender. Serve over rice or noodles. Serves 4-6.

Contributed by: Kay White

Arizona Beef Stew

4 lbs. beef stew cubes
12 carrots
2 green peppers
8 stalks celery
12 potatoes
6 large onions
2 large cans whole tomatoes
10 T. minute tapioca
2 T. sugar (optional)
4 tsp. salt

Use a large roaster pan. Cut vegetables into large chunks and mix with meat. Combine the tomatoes, sugar, salt and tapioca and pour over the vegetables and meat. Cover and bake at least 8 hours at 250°. Serves 10.

Contributed by: Joanne Chappell Skarin

Pieza del Buey de Catalonia

4 slices bacon
1/2 slice ham
3 lbs. round steak or lean stew beef
1 lb. each: small white onions, carrots, beans, and mushrooms
1 clove garlic, crushed
salt
pepper
basil
thyme
marjoram
parsley
1 cup wine (pref. burgundy)

Place bacon on bottom of Dutch oven or similar heavy utensil, followed by ham, then beef and vegetables. Add seasonings and wine, and simmer on top of stove until meat is tender and falls apart (1-2 hours). Mix contents occasionally during cooking. Serves 8.

Contributed by: Lib Sherrill

Beef and Barley Pot

l lb. ground beef
1 onion sliced
4 carrots sliced
1 T. parsley
1 tsp. Worcestershire sauce
5 cups water
3 tomatoes cut up
1 T. salt
1/4 cup instant barley

Lightly brown meat in deep pan breaking it up with a fork. Add remaining ingredients. Cover and simmer 1/2 to 1 hour or until barley is tender, stirring occasionally. Simmer for 15 minutes to reduce liquid.

Contributed by: Kay R. Pratt

Steak San Marco

2 lbs. chuck steak 1" thick, cut into serving pieces
1 envelope Lipton Onion Soup Mix
1 can (1 lb.) Italian peeled tomatoes
1 tsp. oregano
garlic powder, to taste
freshly ground pepper
2 T. cooking oil
2 T. wine vinegar

In a large skillet arrange the meat; cover with soup mix and tomatoes. Sprinkle with oregano, garlic powder, pepper, oil and vinegar. Simmer, covered, 1 1/2 hours or until meat is tender. Serve with pasta, a green salad, and red wine. Makes 4 to 6 servings.

Contributed by: Marian Southall

Shepard's Pie

1 lb. ground beef
1 1/2 cups beef broth
1/2 tsp. freshly ground black pepper
2 bay leaves
2 whole cloves
dash of thyme leaves
1 cup carrots, sliced
1/2 cup onions, sliced
1 cup celery, diced
1 cup whole kernel corn
1 1/2 T. flour
1 lb. potatoes, cooked
1 T. margarine
1/2 cup skim milk
1 T. chives, chopped
4 oz. mozzarella cheese, shredded

Brown beef and drain off excess fat. Add 1 cup of beef broth, pepper, bay leaves, cloves and thyme. Cover and simmer for 30 minutes. Remove bay leaves and cloves if desired. Add carrots, onions, celery and corn. Simmer until the vegetables are tender. In a small bowl gradually add remaining broth to the flour, stirring constantly to form a smooth paste. Add to beef and vegetables and simmer 5 minutes or until slightly thickened. Mash the potatoes with the margarine, skim milk and chives. Top meat mixture with mashed potatoes, sprinkle mozzarella cheese over all and bake at 375° for 10 minutes. Serves 4. Approximately 370 calories per serving.

Contributed by: Diana Wyman

May 23, 1895 -- HOT ROLLS --- I am now prepared to furnish hot rolls Mondays, Wednesdays and Fridays. G. S. Ross.

Texas Hash

3 large onions, chopped
3 T. oil
3 cups canned tomatoes
3/4 cup uncooked spaghetti, broken into small pieces
1 1/2 tsp. chili powder
3 green peppers, chopped
1 1/2 lb. hamburg
1 1/2 tsp. salt
1 1/2 tsp. pepper

Fry the onions and peppers in oil until yellow. Add the hamburg and continue to cook until the hamburg is done. Pour into a 2 quart casserole and add the remaining ingredients. Bake at 375° for 45 minutes. Serves 6.

Contributed by: Hope Stocker

Mexican Lasagna

2 lbs. ground beef
1 medium onion, chopped
1 can cream of mushroom soup
1 small can chopped green chilies, drained
1 can mild enchilada sauce
1 pkg. taco seasoning mix
1 1/2 tsp. chili powder
1 pkg. (10) flour tortilla shells
1 lb. sharp cheddar cheese, grated
1 lb. Monteray Jack cheese, grated

Brown the ground beef and onion, drain the fat. Add to the beef, the soup, chilies, enchilada sauce, taco seasonings, chili powder and cook 10 minutes at low.

Put 5 flour tortillas on a cookie sheet and bake at 325° for 5 minutes or until limp. Do NOT overcook, they will become too crisp. Do the same with the remaining tortillas.

In a 9" X 13" pan, place 5 tortillas layering the bottom. Bring the shells up around the sides of the pan. Pour half of the meat mixture over the tortillas and then half of the cheeses. Repeat layers. Bake at 325° for 25 minutes or until bubbly. Serve with sour cream. Serves 6.

Contributed by Mary Bissell

Noodle Surprise

2 lb. hamburg
1 small onion
1 small green pepper
1 (32 oz.) jar spaghetti sauce
1 bag egg noodles
1 large package mozzarella cheese, grated

In a large pan, cook the hamburg, onion and green pepper. Drain fat, add the spaghetti sauce and simmer about one hour. Cook the egg noodles, drain and rinse with cold water. Add the noodles to the meat mixture. Place in a casserole dish, sprinkle with cheese and bake for one hour at 350°. Serves 6-8.

Contributed by: Sandy Ingalls

Crunchy Beef Bake Casserole

1 (8-oz.) pkg. elbow macaroni, uncooked
1 lb. ground beef
1 can condensed cream of mushroom soup
3/4 cup shredded cheddar cheese
1 can (14 oz.) whole tomatoes, cut up
1/4 cup chopped green pepper
3/4 tsp. seasoned salt
1 can (3 oz.) Durkee O&C Real French Fried Onions

Prepare macaroni as directed on package; drain. Brown ground beef; drain. Combine all ingredients except onions. Pour half the mixture into a 2-quart casserole. Add 1/2 can onions. Pour remaining mixture over onions, cover, and bake 40 minutes at 350°. Top with remaining onions and bake, uncovered, 5 minutes longer. Makes 4-6 servings.

Contributed by Janet A. Cate

Marge's Chili

1 lb. hamburg
1 medium onion, chopped
1 green pepper, chopped
1 (28-oz.) can tomatoes
1 (28-oz.) can Friends' Red Kidney Beans
1 to 3 tsp. chili powder
1 pkg. frozen corn (opt.)

Cook hamburg, onion, and green pepper in Dutch oven until hamburg is browned. Remove excess fat. Add tomatoes and kidney beans. Add chili powder to suit taste. Simmer for about two hours; add corn if desired. Serves 4.

Contributed by: Sherrie Smith

Super Bowl Chili

3 lb. hamburger
2 large onions, chopped
2 large green peppers, chopped
6 to 10 small hot chili peppers, chopped
3 cloves garlic, minced
1 tsp. each salt and pepper
2 (28 oz.) cans crushed tomatoes
2 (8 oz.) cans tomato sauce
1 T. cumin
2 (16 oz.) cans pinto beans

Brown hamburger with chopped onion, green peppers, hot chili peppers, minced garlic, salt and pepper. Drain fat and place meat mixture in a large kettle. Add the crushed tomatoes, tomato sauce, spices and simmer for one hour. Taste and adjust seasonings if necessary. Drain the pinto beans and fold in the meat mixture. Simmer for 30 minutes. Serve with crackers or French bread. Serves 6-8. This recipe can be doubled or tripled if needed.

Contributed by: Ann Pickering

Teeny Meats

1 lb. lean hamburger
Flour
Salt and pepper

Crumble hamburger up and put into fry pan. Cook while constantly breaking it up into "Teeny Meats". When meat is just done, sprinkle small amount of flour (about 1 Tablespoon) over meat while mixing. Add about 1 to 2 Tablespoon hot water. Mix. (This just makes a little more gravy.) Serve over baked potatoes or on toast. Serves 3-4.

Contributed by: Bonnie Quackenbos

Chicken Rosemary

1 frying chicken, cut up
1/4 cup oil
1 1/2 tsp. salt
1/4 tsp. pepper
1 onion
1 clove garlic
1/4 cup white wine or Vermouth
1 tsp. rosemary

Coat the chicken with hot oil in a heavy skillet. Brown. Sprinkle with seasonings and add remaining ingredients. Cover and simmer 20-30 minutes, basting occasionally. Serves 4.

Contributed by: Hope Stocker

June 14, 1895 -- Strange faces are quite plentiful on our streets now. We are glad to welcome the old friends back again and hope to see them for many years to come.

Party Chicken

8 boned chicken breasts
8 slices lean bacon
1 package chipped beef (about 4 oz.)
1 can mushroom soup, undiluted
1/2 pint sour cream

Wrap each breast with piece of bacon. Cover the bottom of a flat greased baking dish with chipped beef. Arrange the breasts on the beef. Mix soup and sour cream and pour over all. Refrigerate. Bake at 275° for 3 hours, uncovered. Serves 8.

Contributed by: Marylu Atkins

Southern Fried Chicken

Chicken fryers, cut up
milk to cover
flour
salt and pepper
oil
paprika

Place fryers in a pan and pour milk on top, but do not cover completely. Soak the chicken for 30 minutes, turning often. Remove chicken from milk and dip in flour with salt and pepper added. Shake off excess flour and pan fry in medium hot oil. Sprinkle paprika on chicken while frying, for a golden brown color.

Contributed by: Jamie Witzel

August 2, 1895 -- The beauties of our little lake are known far and wide. Nearly every state is represented here.

Cheesy Chicken

1 1/2 lbs. boneless chicken breast
1/2 cup margarine or butter
3/4 cup bread crumbs
1/2 cup shredded cheddar cheese
1/4 cup grated parmesan cheese
1/2 tsp. salt
1/8 tsp. pepper

Melt margarine. Make a mixture of bread crumbs, shredded cheddar cheese, parmesan cheese, salt and pepper. Dip chicken pieces in margarine, then in cheese mixture. Tuck sides under to form meat rolls. Place in a large shallow pan. Pour remaining margarine over chicken pieces. Bake uncovered at 350° for 20-25 minutes or until done. Serves 4-6.

Contributed by: Jill Kathan

Chicken Supreme

1 fryer, cut up
1/4 cup sliced onion
1/2 cup diced celery
1/2 cup or can mushrooms
salt and pepper
1/3 cup dry sherry
2 to 4 T. sweet basil, fresh

Brown chicken lightly in frying pan. Remove chicken to a baking dish. Add to pan: onion, celery, mushrooms, and sauté until just tender. Pour cooked vegetables over chicken; salt and pepper to taste. Pour dry sherry over everything, then sprinkle basil over top. Cover and bake 1/2 hour at 350°. Serves 4-6.

Contributed by: Marge Banas

Chicken with Sour Cream Gravy

3 lb. cut up chicken parts
2 cans condensed cream of chicken soup
1 pt. sour cream

Put washed chicken parts in a shallow baking pan. Mix the undiluted soup and sour cream together and spread over the chicken. Cover and bake at 375° for 1 hour. Place the chicken on a serving platter. Stir the gravy and pour into a gravy boat. Serves 4-6. Serve with rice or egg noodles.

Contributed by: Toni Bressette

Chicken Diable

3 lbs chicken, cut up
4 T. butter
1/4 cup mustard
1 tsp. curry powder
1/2 cup honey
1 tsp. salt

Wash, dry, and skin chicken. Melt butter and add remaining ingredients. Roll chicken in mixture to coat both sides. Arrange in a baking dish, meaty side up in a single layer. Pour sauce over chicken. Bake at 375° for 1 hour or until chicken is tender and glazed. Serves 4-6.

Contributed by: Sue Farland

August 2, 1895 -- George's Mills -- There are at this time sixty-seven boarders at Pleasant Home, thirty-one at Summer Rest and five at F. O. Holmes.

Chicken American

1 (3 lb.) chicken, cut into serving pieces
1 envelope dry garlic or garlic cheese salad dressing mix
2 T. flour
1/4 tsp. salt
1/4 cup margarine
1 T. lemon juice

Combine dry ingredients, blend in melted margarine, then lemon juice. Put chicken pieces in baking pan and spread with the margarine mixture. Bake at 350° for about an hour. Serves 4-6.

Try Classic Herb Salad Dressing Mix for a little different taste.

Contributed by: Jane Hardt

"Ritzy" Chicken

2 whole chicken breasts, boned and skinned
4 thin ham slices
4 American cheese slices
1 column Ritz crackers, crushed
1 stick margarine
1 small onion, chopped

Cut the chicken breasts in halves and pound lightly. Put small strips of ham and cheese on each chicken half. Roll up and place in a small, lightly buttered casserole, so the chicken fits snugly in. Melt the margarine, saute onions and add crumbled Ritz crackers. Mix well. Sprinkle the Ritz mixture on top of the chicken to cover well. Bake at 350° for 40 minutes. Multiplies well and even freezes before baking. The topping is good with fresh fish and scallops.

Contributed by: Bonnie Wilson

Party Perfect Chicken

2 fryers or equal parts, cut up
1 1/2 tsp. salt
1 tsp. ginger
6 T. flour
1 stick margarine

Glaze:
1/2 C. chopped onion
2 T. flour
1 T. sugar
2 T. coconut
2 T. lemon juice
6 slices bacon cooked
1 T. curry
1 can beef broth
3 T. applesauce

Put the salt, ginger and flour in a bag and shake together. Add the chicken to the bag and dredge. In large skillet, brown chicken in margarine. Put the chicken parts in a baking dish, skin side up and bake 20 minutes at 400°. Combine the glaze ingredients and cook until thick. Pour half of the glaze on the chicken and continue to cook another 20 minutes. Add the remaining glaze and cook an additional 20 minutes. Serves 6

Contributed by: Jane Hardt

September 6, 1895 -- The stockholders of the Ben Mere held a meeting Tuesday and were given a free ride on the Armenia White.

Baked Chicken Breasts with Mustard and Tarragon Sauce

1 1/4 cup fresh bread crumbs
1 tsp. dried tarragon (crumbled)
1 1/2 tsp minced fresh parsley (or dried)
salt and pepper to taste
2 T. coarse-grained Dijon mustard
1 T. unsalted butter (melted and cooled)
1 whole skinless boneless chicken breast, halved
1/4 cup dry white wine
1/2 cup chicken broth

In a shallow dish, stir together bread crumbs, 1/2 tsp. tarragon, parsley, salt and pepper to taste. In a small bowl whisk together 1 1/2 tsp. of the mustard and the butter, coat the chicken with mustard mixture, and dredge it in the bread crumb mixture, patting the mixture to help it adhere. Arrange the chicken on the bottom of a broiler pan (one that can go to the stovetop later) and bake it in the middle of a preheated 475° degree oven for 6-8 minutes on a side, or until it is cooked. Keep chicken warm. Put broiler pan over high heat. Stir in wine broth and remaining 1/2 tsp. mustard and remaining 1/2 tsp. tarragon and pepper to taste. Boil mixture, whisking until it is reduced to about 1/2 cup. Pour sauce over warm chicken. Serve with rice. Serves 2.

Contributed by: Bonnie Quackenbos

Chicken Dijon

4 whole boneless, skinless chicken breasts
3 T. butter or margarine
2 T. flour
1 cup chicken broth
1/2 cup additional chicken broth OR 1/2 cup light cream
2 to 3 T. dijon mustard

Cook chicken breasts in butter or margarine over low heat until tender, turning several times, for approximately 20 minutes. Remove from pan and stir in flour. Add broth and/or cream and thicken. Stir in mustard. Return chicken to pan and reheat. Serves 8.

Contributed by: Jane Hardt

Chicken Breasts Piquant

3/4 cup rose wine (or red or white)
1/4 cup soy sauce
2 T. water
1 tsp. ginger
1 T. brown sugar
1/4 cup salad oil
1 sliced garlic clove
1/4 tsp. oregano
3 whole chicken breasts (or any part of chicken)

Combine all ingredients and pour over chicken in baking dish. Cover and bake at 375° about 1 1/2 hours. Baste once or twice. Serve with rice. Smells wonderful cooking and has a great juice. Serves 4-6.

Great for a dinner party and very easy!

Contributed by: Bonnie Quackenbos

Chicken-Wild Rice Casserole

2 broiler/fryer chickens (about 3 lbs. each)
1 cup water
1 cup sherry
1 1/2 tsp. salt
1/2 tsp. to 1 T. curry powder
1 med. onion, sliced
1 can mushroom soup
1/2 cup sliced celery
1 lb. mushrooms
2 pkg. (6 oz.) long grain and wild rice w/seasoning
1 cup dairy sour cream

Place chicken in deep kettle. Add water, sherry, salt, curry powder, onion and celery. Cover, bring to boil, reduce heat and simmer 1 hour or until chicken is tender. Remove from heat and strain broth to use for cooking rice. When chicken is cool, remove meat from bones, discarding skin. Cut into bite-sized pieces. Wash and slice mushrooms, then sauté until brown. Measure broth and use (with addition of water) as liquid for cooking rice, following package directions for firm rice. Combine chicken, rice, and mushrooms. Blend sour cream and undiluted soup and toss together with chicken mixture. Cover and refrigerate. Heat in oven 1 hr. at 350°. Serves 8-10.

Contributed by: Lib Sherrill

April 20, 1889 -- Alexander and Perkins are overrun with orders for rakes.

Chicken Souffle Casserole

9 slices white bread, crusts removed
4 cups cooked chicken, cut in large pieces
1/2 lb. sliced fresh mushrooms
1/4 cup butter
2 (5 oz.) cans sliced water chestnuts
1/2 cup mayonaise
9 slices sharp cheese
4 beaten eggs
2 cups milk
1 tsp. salt
1 can cream of celery soup
1 can cream of mushroom soup
1 (2 oz.) jar pimentos
2 cups buttered bread crumbs

Line a 9" X 13" baking dish with bread slices. Top with chicken. Saute mushrooms in butter and spoon over chicken. Top with chestnuts, mayonaise and cheese. Beat together the eggs, milk, and salt and pour over chicken. Mix together the soups and pimentos and spoon over all. Cover with foil and refrigerate overnight. Bake uncovered at 350° for 1 1/2 hour. Sprinkle with crumbs for last 15 minutes of baking. Serves 8.

Contributed by: Midge Cross and Hilda Crawford

Chicken with Mushrooms and Rice

1 cup long grain rice
6 boneless chicken breasts (boneless or pieces of legs and thighs)
2 1/2 cups chicken broth
1 pkg onion soup mix
1 can mushroom soup
1 small can mushrooms

Grease a 9" X 15" pan. Sprinkle the rice evenly in the bottom of the pan. Place chicken pieces on top of the rice. Combine the chicken broth, onion soup, and mushroom soup and mix well. Pour over the chicken and add mushrooms. Bake at 375° for one hour or until done. Serves 4-6.

Contributed by: Jackie Odell

Broccoli Cheese Chicken Casserole

2 cups cooked rice
2 (10 oz. each) pkg frozen broccoli, cooked
1 can cream of mushroom soup
1 medium onion, chopped
1 (8oz.) bottle Cheez-Wiz (or 8 oz. Velveeta, melted)
1/2 cup margarine, melted
1 to 2 cups cooked chicken

Mix all ingredients together and pour into a casserole dish. Bake, uncovered, at 350° for 30 minutes. Serves 4-6.

Contributed by: Maryanne C. Leone

Chicken and Broccoli Casserole

1 whole chicken breast, cooked
1 package frozen broccoli spears
1 can mushroom soup
1/2 cup mayonnaise
juice of 1/2 lemon
1 tsp. curry

Partially cook broccoli. Place in a shallow greased casserole. Place cut up chicken on top. Make a sauce of the soup, mayonaise, lemon juice and curry. Pour over all. If desired, sprinkle with bread crumbs, parmesan cheese, and paprika. Bake at 350° for 30 minutes. Serves 2-3.

Contributed by: Midge Cross

Chicken Stuffing Casserole

3 T. margarine
3 T. flour
1 1/2 cups chicken broth
1/2 cup light cream
2 cups cut-up chicken
1 cup cooked peas
2/3 cup shredded carrots
1/2 chopped green onion
1/4 tsp. thyme
1/8 tsp. sage
8-oz. pkg. herb-seasoned stuffing
salt and pepper to taste

Melt margarine in saucepan. Add flour and cook, stirring, until bubbling and smooth. Remove from heat. Gradually blend in chicken broth; heat, stirring, until smooth. Add cream, chicken, peas, carrots, onion, thyme and sage. Set aside. Prepare stuffing according to directions using 1/2 cup margarine and 1 cup boiling water. Press stuffing against sides and bottom of 1 1/2 qt. casserole dish. Pour hot mixture into center; bake for 15 minutes at 400° or until hot and bubbly. Serves 6.

Contributed by: Maryanne Leone

Chicken Casserole

4 whole skinless chicken breasts
3 eggs
1/2 cup Italian bread crumbs
6 T. butter
1 onion, diced
8 oz. fresh mushrooms
1 can chicken broth
2 T. lemon juice
6 oz. Muenster cheese
salt and pepper

Cut the chicken into bite-sized pieces and soak in the egg for several hours. Roll the chicken in bread crumbs. Saute with onions and sliced mushrooms for 10-15 minutes. Place in a casserole. Pour chicken broth over the chicken and mushrooms. Sprinkle with lemon juice. Cover with sliced Muenster cheese. bake uncovered 30-40 minutes at 350°. Serve with rice and vegetables. Serves 8.

Contributed by: Linda Rice

Country Chicken 'N Biscuits

8 slices bacon, fried crisp and crumbled
2 1/2 cups (about 13 oz.) cubed cooked chicken
1 package (10 oz.) frozen mixed vegetables, cooked and drained
1 cup chopped tomatoes (about 2 medium)
1 1/2 cups (6 oz.) shredded cheddar cheese, separated
1 can (10 3/4 oz.) condensed cream of chicken soup
3/4 cup milk
1 1/2 cups biscuit mix
2/3 cup milk
1 can (2.8 oz.) french fried onions, separated

In a greased 8" X 12" baking dish, combine the bacon, chicken, vegetables and tomatoes and 1 cup of the cheese. Blend the soup and 3/4 cup milk; pour over the casserole. Bake, covered, at 400° for 15 minutes. Meanwhile, combine the biscuit mix, 2/3 cup milk and 1/2 can onions; mix thoroughly. Drop by spoonfuls to form 6 biscuits around the edge of the casserole. Bake, uncovered, 15 to 20 minutes, or until the biscuits are golden brown. Top with the remaining cheese and onions and bake about 2-3 minutes, until the onions are toasted. Serves 6.

Contributed by: Joanne Bernard

July 12, 1889 -- Alden Abbott returned to his home last Monday with a broken leg, caused by a horse kicking him.

Chicken Divan II

1 lg. bunch broccoli, cut in 4" spears
1/2 stick unsalted butter, cut into pieces
5 T. flour
2 cups chicken broth
1/2 cup chilled heavy cream
3 T. medium dry sherry
lemon juice to taste
1/2 cup parmesan cheese
2 whole chicken breasts, cooked and sliced
salt and pepper

Cook broccoli until just tender - set aside. Melt butter and add flour; cook, stirring for 3 minutes. Add broth, stir, bring to a boil; simmer 10 min. In a bowl beat the cream to stiff peaks. Fold cream, sherry, lemon juice into sauce and season with salt and pepper. Arrange broccoli in 2-qt. baking dish, pour 1/2 sauce over it, stir 1/4 cup parmesan cheese into remaining sauce. Arrange chicken on broccoli; pour rest of sauce over chicken layer. Sprinkle with parmesan cheese. Broil one minute until golden and bubbly; serve immediately. Serves 6.

Contributed by: Betty Gill

Chicken Tenders

2 cups Italian-style seasoned bread crumbs
1/4 cup grated Parmesan cheese
1/4 cup chopped parsley
1/8 tsp. salt
1/8 tsp. pepper
4 chicken breasts, boned and cut in small pieces
1 stick butter (1/2 cup), melted (or vegetable oil)

Combine bread crumbs, cheese, parsley, salt, and pepper. Dip chicken first into melted butter, then into bread crumb mixture. Bake at 400 ° for 15 minutes. Can be prepared and frozen prior to baking. Serves 4.

Contributed by: Koko Feeney

Timothy's White Chili

1 lb. dried Great Northern white beans, rinsed and picked over
2 lbs. boneless chicken breasts
1 T. olive oil
2 medium onions, chopped
4 garlic cloves, minced
2 (4-oz.) cans chopped mild green chilies
2 tsp. ground cumin
1 1/2 tsp. dried oregano, crumbled
1/4 tsp. ground cloves
1/4 tsp. cayenne pepper
6 cups chicken stock or canned broth

3 cups grated Monterey Jack cheese (about 12 oz.)
sour cream, salsa, chopped fresh cilantro

Place beans in heavy large pot. Add enough cold water to cover by at least 3 inches and soak overnight. Place chicken in heavy large saucepan. Add cold water to cover and bring to simmer. Cook until just tender, about 15 min. Drain and cool. Remove skin; cut chicken into cubes. Drain beans. Heat oil in same pot over medium-high heat; add onions and sauté until translucent, about 10 min. Stir in garlic, then chilies, cumin, oregano, cloves and cayenne and sauté 2 min. Add beans and stock and bring to boil. Reduce heat and simmer until beans are very tender, stirring occasionally, about 2 hrs. (Can be made 1 day ahead - cover and refrigerate, bring to simmer before continuing.) Add chicken and 1 cup cheese to chili and stir until cheese melts. Season to taste with salt and pepper. Ladle chili into bowls; serve with remaining cheese, sour cream, salsa and cilantro. Serves 8.

Contributed by: Suzanne Blaisdell

Chicken Rosalie

2 T. olive oil
1/2 lb. mushrooms
3/4 cup chopped onions
2 cloves minced garlic
4 boneless chicken breasts
2/3 cup white wine
1/2 tsp. dried Italian seasonings
1/2 tsp. dried basil
1/2 tsp. parsley flakes
2/3 cup spaghetti sauce
1/4 cup parmesan cheese
1/4 tsp. red pepper flakes

Cook mushrooms, onions and garlic in oil until soft, about 5 minutes. Transfer to a bowl. Add chicken to pan and cook 2-3 minutes until brown. Stir in mushroom mixture, wine and seasonings. Cover and simmer 5 minutes. Transfer all to a 9" X 13" pan. Spoon spaghetti sauce over all. Sprinkle with parmesan cheese and red pepper flakes. Cover with foil and bake at 350° for 15 minutes. Serves 4.

Contributed by: Midge Cross

July 26, 1889 -- Take your best girl on the steamers for a ride.

Chicken Tetrazzini

1 lb. mushrooms, sliced
1/4 lb. butter or margarine
5 T. flour
3 cups chicken broth
1 1/2 cups heavy cream or evaporated milk or buttermilk (or a combination)
6 T. dry sherry
1/8 tsp. nutmeg
salt and pepper
1/2 c grated swiss and/or cheddar cheese
1/2 pkg. thin spaghetti
6 cups cooked chicken breast cut in long slices
1/2 cup parmesan cheese

Saute mushrooms 5 minutes in 1/2 of the butter. Remove mushrooms, and reserve liquid. Use remaining butter to make sauce with flour, broth and cream. Cook and stir until thick. Add sherry, seasonings and cheese. Season to taste. Boil spaghetti (broken in small pieces) al dente. Combine with mushrooms and mushroom liquid. Add cream sauce and chicken and put in casserole. (Can be frozen at this point). Cook uncovered in a 350° oven until hot and bubbly. If frozen, put casserole (covered and unthawed) in at 325° for one hour. Stir if center is still frozen. Uncover and sprinkle 1/2 cup parmesan cheese on top. Raise temperature to 350°. Bake approximately 1 hour more. If desired, pimientos and/or celery may be added. Serves 8-10

Contributed by: Bonnie Quackenbos

Chicken Cacciatore

1 (2 1/2 to 3 lb.) frying chicken, cut up
1/4 cup salad oil
2 medium onions, sliced
garlic to taste
1 can tomatoes
1 (8 oz.) can tomato sauce
1 tsp. salt
1/4 tsp. pepper
1 tsp. oregano
1/2 tsp. celery seed
1/4 cup Sauterne

Fry the chicken in oil until browned slightly. Remove from pan and add the onions and garlic to the oil and fry until just tender. Add the chicken. Combine the tomatoes, tomato sauce, salt, pepper, oregano and celery seed and pour over the chicken. Simmer 30 minutes or more. Add the Sauterne and cook uncovered for 15 minutes more. Serve over noodles or spaghetti. Serves 4-5. Quick and delicious.

Contributed by: Hope Stocker

California Chinese Chicken

I can mushroom pieces
3 cans cream of mushroom soup
2 cups finely sliced onion
1 (1 lb.) can bean sprouts (drained)
4 cups cooked chicken, diced
1 cup slivered almonds
1/4 cup soy sauce
2 cups celery, chopped
2 cans water chestnuts
1 (4 oz.) can chopped pimientos

Combine all ingredients. Spread in a greased 9" X 13" pan or in two 8" X 8" pans. Bake at 350° for 1 hour or until bubbly all through. Serve over chinese noodles. Serves 12-14.

Contributed by: Elsie Anderson

Oriental Chicken Casserole

1 can cream of chicken soup
3 cups diced cooked chicken
1 lb. can chop suey vegetables, set aside juice
1 pkg. frozen french cut green beans (parboiled)
1 can chinese noodles
1 tsp. dried onion flakes
1/4 cup juice from chop suey vegetables
1 cup shredded sharp cheddar cheese

Mix together all ingredients except the cheddar cheese and one half of the chinese noodles. Put in a greased casserole dish. Top with the other half of chinese noodles and cheddar cheese. Bake uncovered at 350° for 35-40 minutes. Serves 6-8.

Contributed by: Nan Bliss

Chicken 'N Stuffing

6 boned and skinned chicken breasts or thighs
6 slices Swiss cheese
2 cans cream of chicken soup
1 can cream of mushroom soup
1/2 cup white wine
2 cups dry stuffing
1/2 cup melted butter

Arrange the chicken pieces of a 13" X 9" pan. Top with Swiss cheese slices. Mix the soups with the wine and stir until smooth. Pour over the chicken. Sprinkle the dry stuffing over all. Drizzle melted butter evenly over all. Bake at 350 for 75-90 minutes. Serves 6.

Contributed by: Joanne Bernard

May 5, 1893 -- You can go fishing today, but will the trout bite in snow water?

Moo Goo Gai Pan

2 small chicken breasts, skinned and boned
4 T. peanut oil
1 tsp. peeled and grated ginger root
4 cloves garlic, minced
6 scallions, chopped
1 cup sliced zucchini
1 cup sliced chinese cabbage
1 cup snow peas
1 cup broccoli flowrets, sliced
1/2 cup sliced mushrooms
1/2 cup water chestnuts, sliced

White Sauce:
6 T. chicken broth
2 T. dry sherry
1/2 tsp. sugar
2 tsp. corn starch

Combine the white sauce ingredients and set aside. Cut the chicken into bite sized pieces and set aside. Add 2 T oil to a wok and heat. Swirl and stir-fry the ginger, garlic and scallions for 30 seconds. Add 1/2 of the chicken and stir-fry for 3 minutes. Remove. Repeat with remaining chicken. Add 2 T oil to wok and stir-fry the vegetables for 3 minutes, adding water if necessary. Cover and steam for 1 minute. Push vegetables to side of wok. Restir white sauce and add to center of wok. Stir until thick and bubbly. Return chicken, mix with vegetables and serve immediately. Serves 4. Serve on a bed of rice with soy sauce and chinese noodles.

Contributed by: Jay Leavitt

May 5, 1893 -- Sheep shearing is now in order.

Partridge Stew DeLuxe

4 or 5 partridges (or 2 cornish hens)
flour
salt
pepper
butter
1 can cream of celery soup
1 small can mushrooms
1 small jar boiled onions
sherry

Debone the partridge and cut into bite-sized pieces. Put flour, salt and pepper in a bag, add the partridge and toss and coat the meat pieces. Then saute them in butter until golden brown. In a casserole dish, combine the soup, mushrooms, onions, shot of sherry and the meat. Bake for 1 hour at 300°. Serves four.

Contributed by: Deborah Dombroski

Stuffed Cornish Game Hens

6 game hens
1/2 to 3/4 cup raw wild rice
1/2 lb. mushrooms, sauteed
1 pkg. Lipton Onion Soup mix
1 jar apricot preserves
1 (8 oz.) bottle Russian Dressing

Cook the wild rice and mix with mushrooms. Stuff the game hens with the mixture. Put into a baking pan. Mix together the soup mix, preserves and dressing. Pour over the game hens. Bake at 350° for 1 to 1 1/2 hours. Serves 6.

Contributed by: Midge Cross

Chicken Salad

2 1/2 cups diced chicken (cooked)
1 cup celery, cut up
1 cup sliced white seedless grapes
1/2 cup slivered almonds (browned)
2 T. minced parsley
1 tsp. salt
1 cup mayonaise
1/2 cup whipping creamed, whipped

Mix all ingredients and chill. Serves 6-8. Arrange on a bed of lettuce and serve with crusty bread.

Contributed by: Jay Leavitt

Leg of Lamb
with Mustard and Rosemary

1 boned and rolled leg of lamb with ALL FAT CUT OFF
1/3 cup dijon mustard
1 T. minced fresh rosemary (1tsp. dry)
2 tsp. garlic, minced
1/2 tsp. salt
1/2 tsp. ground pepper

Preheat oven to 450°. In a small bowl combine mustard, rosemary, garlic, salt and pepper. Spread mixture all over lamb. Roast in an open pan (no liquids) at 450° for 35 minutes. Reduce temperature to 325° and roast until done to desired pinkness. (Use a meat thermometer.) A 6 to 6 1/2 lb. roast takes about 2 1/4 hours. Let sit for 15 minutes. Drippings make a great gravy with little fat. Serves 6-8.

Contributed by: Bonnie Quackenbos

Garlic Leg of Lamb

Leg of lamb
salt and pepper
garlic, slivered
bacon slices
1 qt. burgundy
1 cup water
1 large onion, sliced
pinch thyme
pinch marjoram
pinch sage
1 T. worcestershire
dash cinnamon
dissolved bouillon cube

Rub the leg of lamb with salt and pepper. With a sharp pointed knife make shallow 1/2 inch long slices in the fell (thick layer over lamb). Insert slivers of garlic in fell. Cover with bacon slices and place in a large roasting pan. Mix the burgundy with the remaining ingredients and pour over the top. Roast for 2-3 hours in an open pan. Serves 6-8.

Contributed by: Midge Cross

Butterflied Lamb

boned leg of lamb
1 clove of garlic, crushed
4 T. lemon juice or
1/4 cup wine vinegar
1/2 cup chopped onion
2 tsp. salt
1/2 tsp. oregano
1 crushed bay leaf
1 T. dried mint leaves, crushed
2/3 cup salad oil
2 tsp. dijon mustard
dash of pepper
1/2 tsp. basil

Marinate leg of lamb in mixture of all other ingredients for at least four hours. Broil over hot coals on grill for 45 minutes to 1 hour, basting with marinade. Serves 6-8.

Contributed by: Midge Cross

Pork Cutlets Monterey

6 thick pork cutlets
1/3 cup brown sugar
6 large lemon slices
6 large onion slices
2/3 cup chili sauce
1/2 tsp. ground pepper
1/2 tsp. garlic salt

Arrange cutlets so they touch in a baking pan. Sprinkle with brown sugar and place one slice of lemon and one slice of onion on each cutlet. Spoon chili sauce on top, and sprinkle with garlic salt and pepper. Cover and bake at 350° for 1 1/2 hours. Serves 6.

Contributed by: Jean McKee

Pork Satay

Marinade:

1/2 cup soy sauce
3/4 cup hot water
1/2 cup peanuts, ground
juice of 1 lemon
1 tsp. crushed red pepper
1/3 cup peanut butter
1 clove garlic, minced

3 lbs (1 1/2 ") pork cubes

Sauce:

remaining marinade
4 oz. tomato sauce
1 tsp. tabasco
juice of 1 lemon
1/4 cup water

Combine the marinade ingredients in a saucepan and bring to a boil, stirring until smooth. Cool. Pour one half of the marinade over the pork, reserving the remaining marinade. Coat well and let stand 2 hours or overnight. String on skewers and broil until done, or bake at 350° for 45 - 60 minutes. Combine the remaining marinade with the sauce ingredients and bring to a boil. Serve with the pork. This can also be made with chicken. Serves 4-6. Delicious marinade!

Wart-Hog Curry

2 1/2 lb. fresh wart-hog or other game meat (even store-bought lamb or pork)*
2 medium onions
1 tsp. good curry powder
1 tsp. hot red pepper, cayenne will do
4 T. cooking fat, bacon grease or butter, more if the meat is particularly lean
salt to taste

Chop up the onions and brown them in the cooking fat. Remove the onions. Use just a little water to make a paste with the curry and hot pepper. Add this paste to the fat and fry it for one minute. Cut the meat into cubes (about 1" square) and brown in the fat and curry mixture. When the meat is browned, cover it with water or stock, put the onions back in and simmer 1-2 hours or until the meat is tender. Salt to taste. Serve the curry over any good rice (rice Pulau is particularly good) with a variety of chutneys. This is a heavy duty entree so it is best served with either a simple vegetable or just a green salad. For the same reason, a citrus or mint sherbet makes a nice desert. The best drink with curry is beer as most wines get lost, or gingerale.

*If you have had a roast leg of wart-hog, lamb, etc. (Gazelle is particularly tasty) you can remove all of the meat from the bone, boil the bones to make a stock, and then just proceed with the recipe. If you have made a gravy with the roast, throw that into the simmering pot as well. If you like spicey foods, you'll love this!

Contributed by: Dexter Burley

April 6, 1894 -- Hon. Charles H. Bartlett was in town from Manchester over Sunday. He is meditating a European trip.

Broiled Lake Trout or Salmon

lake trout or salmon
lemon-garlic butter

Filet fish. Place on broiler pan; brush with lemon-garlic butter. Broil for 7 minutes. Brush with butter again. Turn; brush with butter, broil additional 7 minutes.

Contributed by: Sally Liston

Filet of Sole New Orleans

8 filets of sole
flour
4 T. butter
1 clove chopped garlic
6 peeled tomatoes (or 2 medium cans Italian tomatoes)
1 cup cooked fresh spinach (or 2 boxes frozen spinach, well drained)
3/4 cup sour cream
salt and pepper
1 T. grated parmesan cheese
lemon juice

Dust filets lightly in seasoned flour and cook in butter until golden brown on both sides. Remove from pan. Cook the garlic 1 minute. Add tomatoes which have been cut in thick slices and cook for 2 minutes. Remove and arrange in the bottom of a buttered serving dish. Place filets on top. Mix spinach with sour cream, salt and pepper, cheese and lemon juice. Spread over the sole and sprinkle with more cheese. Brown under broiler. Serves 6.

Contributed by: Midge Cross

Peruvian Fish

1 1/2 lb. good white fish fillets
salt
pepper
white flour
butter or margarine
1/3 cup olive oil
1 cup chopped onion
1 hot pepper, chopped or a dash of cayenne
1 green pepper, chopped
1/8 tsp. oregano
1 1/2 T. white vinegar

Season the fish with salt and pepper. Dredge in flour. Heat 3 T. butter in a frying pan and saute the fish until brown on both sides. Remove from pan and keep warm. Heat the olive oil in the pan and saute the onions and peppers or cayenne. Stir in the oregano and cook for 1 minute longer. Add the vinegar. Pour over the fish and serve. Serves 4-6.

Contributed by: Ellen J. Secord

Gourmet Fish Filet

8 white fish filet (about 2 lbs.)
2 T. Dijon mustard
3/4 cup fine dry bread crumbs
1/2 tsp. seasoned salt
1/4 tsp. thyme
8 T. butter
parsley for garnish
1/8 tsp. pepper
3 to 4 T. Italian dressing
8 lemon wedges

Spread filets with mustard and place in a shallow, greased pan. Combine crumbs and seasonings and sprinkle over filets. Drizzle salad dressing over all. Bake until tender 5-7 minutes at 450°. Dot each filet with 1 tablespoon butter and top with lemon wedge. Garnish with parsley. Serves 6-8.

Contributed by: Midge Cross

Fish Stuffing

1 onion
salt and pepper
1/2 tsp. oregano
1/2 tsp. paprika
bread crumbs (3 lbs. for 4 lbs. fish)
fish
1 can shrimp with juice
1/2 tsp. thyme
1/2 tsp. celery salt
1 chicken bouillon cube

Saute the onion for 5 minutes. Add the can of shrimp with juice and simmer until all is mashed. Add the seasonings and bouillon cube. Add the amount of bread crumbs for the size of the fish. Add enough water to moisten the bread crombs and mix well. Stuff the fish and bake at 325° for 10 minutes per pound of fish.

Contributed by: Deborah Dombroski

Tuna Cakes

1 can tuna (water pack)
3 to 4 potatoes, cooked and mashed
1 egg
salt and pepper to taste
1/2 cup Parmesan cheese
1 tsp. garlic salt
1 T. parsley flakes
flour
2 eggs (slightly beaten)
1/2 cup bread crumbs
vegetable oil

Combine first 8 ingredients. Pat into cakes 1" thick. Place flour, beaten eggs, and bread crumbs in three separate bowls. Roll cakes in each of the bowls, in that order. Brown over medium heat in 3 T. oil. Makes 10 cups. Serves 6.

Contributed by: Lillian B. Trow

Jambalaya

1 lb. shrimp
1 lb. andouille sausage
3 large onions, chopped
3 T. shortening
salt and pepper
1 lb. chicken
1 lb. rice
1 T. flour
3 cups water
parsley

Brown the flour in the shortening and add the chicken, shrimp and sausage which has been cut in small pieces. Add the rice and water. Cover tightly and cook slowly until the rice is done. Do not stir while rice is cooking. May substitute 1 can tomatoes for 1 cup water and add chopped celery or okra. Serves 12.

Contributed by: Helen Laliberte Bickford

April 6, 1894 -- A friendly reception was given last Thursday evening to Mr. and Mrs. T. P. Smith, prior to their leaving for California.

Cioppino
(Pronounced: cho-PEEN-o)

2 lb. littleneck clams or mussels
1/4 cup olive oil
2 med. onions, diced
1 1/2 cups canned plum tomatoes, chopped
2 cloves garlic, crushed
2 tsp. tomato paste
3 cups dry white wine
2 lbs. firm-fleshed boneless fish (haddock, halibut, tilefish, cod, cusk)
1 lb. uncooked medium shrimp, peeled
1 bunch Italian parsley, chopped fine
salt and pepper to taste

Clean the beard from the mussels. Soak the clams or mussels in a bowl of cold water for 30 minutes. Heat the oil in a large flame-proof casserole and add the onions. Cook them over low heat for 5 minutes, or until soft but not brown. Add the chopped tomatoes with their liquid. Add the garlic, tomato paste, white wine, salt and pepper. Bring to a boil, then lower heat and simmer gently for 10 minutes. Cut the fish into 2 inch chunks, leaving the skin on. Remove the casserole from the heat and add the fish in one layer, and put the shrimp on top. Return the mixture to a boil, cover the pot, and cook over low heat for 2 minutes. Turn off the heat and let the casserole stand for 5 more minutes until the fish and the shrimp are opaque. Meanwhile, lift the clams from the water and pile them in a large pan. Cover the pan and set it over high heat so the liquid that clings to the shellfish will steam it open. Return the contents of the casserole to a boil, tip the pan gently to baste the fish and shrimp with the cooking liquid. Sprinkle the stew with some of the parsley. Spoon some of the fish, shrimp and liquid into each serving dish and garnish each with the shellfish. Sprinkle with more parsley and serve with Italian bread. Serves 6-8.

Contributed by: Maryanne C. Leone

Jamie's Gumbo

5 T. bacon drippings
6 T. flour
2 onions, chopped fine
1 1/2 cups celery, chopped fine
1 garlic clove
1 large can tomatoes
1 can tomato sauce
5 to 6 cups water
3 tsp. salt (optional)
1 tsp. pepper
2 lbs. shrimp or crab or combination
1 pkg. frozen okra, cut up
3 T. worcestershire sauce
1 pint oysters (optional)

In a deep soup pot, blend bacon drippings and flour, stirring constantly to brown flour to make a roux. Add onions, celery, garlic and brown 5 minutes. Add tomatoes, tomato sauce, water, salt and pepper. Boil for one hour over medium heat. Add shrimp and/or crab and okra, cook 20 minutes more. Add worcestershire, stir well and serve with steamed rice. Serves 8.

Contributed by: Jamie Witzel

Shrimp Florentine

4 (10 oz.) pkgs frozen chopped spinach
3 lbs. cooked shrimp
1/2 cup butter or margarine
1/2 cup flour
salt, pepper, paprika to taste
1 cup dry white wine
1/2 cup chopped scallions
2 cups (16 oz.) shredded cheddar cheese
3 cups milk

Thaw and drain spinach and squeeze out moisture. Spread in the bottom of a baking dish and top with shrimp. Melt the butter, stir in flour and gradually add milk, wine and scallions. Cook, stirring constantly over low heat until bubbly and thick. Add salt, pepper, and paprika. Pour over the shrimp and sprinkle with cheese. Bake uncovered for 35 minutes at 350°. Serves 8-10.

Contributed by: Joan Lamont

Noel Shrimp Bake

1 1/2 lbs. medium shrimp
1 T. mixed pickling spice
2 lemon slices
1 cup uncooked regular rice
3 T. chopped parsley
4 T. butter or margarine
1 cup soft bread crumbs (2 slices)
1/2 cup toasted slivered almonds
6 medium sized mushrooms, rinsed, trimmed and sliced
2 cans condensed cream of shrimp soup
1 1/2 cups milk
3 T. dry sherry

Shell the shrimp and devein them. Pour enough water to cover the shrimp into a large skillet; stir in the pickling spice and lemon slices. Heat to boiling and add the shrimp. Reheat just to simmering; simmer 4 minutes or until shrimp are tender; drain well. Cook the rice in unsalted water as label directs, remove from heat and stir in parsley. Melt the butter in a large saucepan. Measure out 2 T. and toss with breadcrumbs and almonds in a small bowl. Set aside. Stir the mushrooms into the remaining butter in the saucepan and saute 3 minutes. Stir in the shrimp soup, milk, and sherry. Heat very slowly to boiling. Set aside several shrimp for a garnish; stir in the remainder into the sauce. Preheat the oven to 350°. Spoon 1/3 of the sauce mixture into a 2 1/2 quart baking pan. Top with half of the rice mixture, half of the remaining sauce. Spoon the crumb mixture around the edge of the dish. Bake at 350° for 45 minutes or until bubbly and toppings is toasted. Garnish the center with remaining shrimp and parsley. Serves 8.

Contributed by: Jean Christensen

Fresh Shrimp or Scallops with Avocados

1 1/2 to 2 lbs. scallops or shrimp (medium)
2 sticks butter
6 scallions, chopped
1 1/2 cups brut champagne
1 fresh lemon
2 or 3 medium avocados slightly firm, sliced
12 to 16 oz. Rossi Pasta
parmesan cheese
salt and pepper

Put 6 quarts of water on to boil. Melt butter in a large frying pan on medium heat, saute scallions in butter for 20 seconds, add champagne and heat to mild boil. Add seafood and squeeze in juice of 1/2 lemon; cook for 2 minutes. Add avocados, toss lightly and saute for 30 seconds; remove from heat and cover. Cook pasta according to directions on package; drain, don't rinse. Combine the above. Add parmesan cheese, salt and pepper and lemon juice to taste. Serves 4-6.

Contributed by: Julie Alexander

Linguini and White Clam Sauce

1/4 cup olive oil
2 gloves garlic, minced
2 T. flour
2 cans minced clams, reserving the juices
1 can whole clams, reserving the juices
1/3 cup dry white wine
1/4 tsp. red pepper flakes
1/4 tsp. salt
3 T. chopped parsley
1 (16 oz.) pkg. linguini

In a medium saucepan heat the oil. Add the garlic and saute for 2 minutes. Stir in the flour. Add the reserved clam juices, wine, red pepper flakes and salt. Bring to a boil and simmer for 10 minutes. Add the clams and parsley. Return to a boil and remove from heat. Serve on cooked linguini. Serves 4.

Contributed by: Joan Fellows

Seafood Prima Vera

Pasta (Prepare 1-3 days ahead)
1 lb. fettucini (2" lengths)
1/4 cup white wine vinegar
1/3 cup olive oil
salt and pepper

Cook the pasta al dente, rinse until cold, and drain. Toss in oil, vinegar and salt and pepper. Refrigerate in bags until serving.

Vegetables (Prepare 1-2 days ahead)
1 lb. asparagus spears cut in 1 1/2" pieces
2 to 3 cups broccoli florets, steamed lightly
2 to 3 cups frozen tiny tender baby peas, thawed
6 green onions, minced
1 pint cherry tomatoes, halved
1 lb. spinach leaves

Seafood (Prepare same day)
2 lbs. scallops, poached for 2 minutes
2 lbs. shrimp, poached for 2 minutes
1/3 cup olive oil
1 garlic clove , minced
salt and pepper
6 T. vinegar
2 green onions, minced

Toss together and store in bags.

Basil Cream (Prepare 1-2 days ahead, makes 3 cups)
1/3 cup white wine vinegar
2 T. Dijon mustard
1/2 cup fresh basil leaves, chopped (or 3 to 4 T. dried basil leaves)
1 to 2 cloves garlic, minced
1/3 cup vegetable oil
1 cup sour cream
1/2 cup whipping cream
3 T. minced parsley
salt and pepper

In a blender, blend the vinegar, mustard, basil and garlic. Drizzle the oil in with the blender running. Then add the sour cream, cream, parsley, salt and pepper. Puree until smooth.

Assembly: Line a large flat bowl with spinach leaves. Toss the pasta and vegetables together. Arrange in a bowl leaving a hole in the center. Arrange the seafood in the center. Serve with the basil cream on the side to pour over individual portions to taste. Serves 12-16.

This recipe is easy, but does take some time. An elegant summer dinner, best served with French bread and crisp white wine.

Contributed by: Anne Seger

Baked Scallops

1 pt. scallops
1/2 cup water
1/2 cup white cooking wine
1/2 tsp. salt
1/8 tsp. pepper

1/2 clove garlic, chopped fine
1 small onion, chopped
1/2 cup sliced mushrooms

1 T. butter
1 T. flour
1 egg yolk
3 T. fresh bread crumbs
3/4 cup buttered bread crumbs

Cook the scallops for 5 minutes in water and wine, with salt and pepper. Drain, reserving the liquid. Cook the onion, garlic, and mushrooms in butter for 5 minutes. Add the flour and stir well, then gradually pour in the liquid from the scallops, stirring well. Bring to a boil and add the remaining ingredients except for the buttered crumbs. Place in a buttered casserole and sprinkle with crumbs. Bake until brown, about 25 to 30 minutes at 350°. Serves 4 to 6.

Contributed by: Marian Southall

Mussels and Pasta in Red Sauce

20 to 30 mussels, scrubbed with beard removed
3/4 cup olive oil
4 to 5 plum tomatoes, crushed, canned may be substituted
1/2 cup fresh parsley, chopped and more for garnish
3 to 4 garlic cloves, chopped fine
1 lb. linguini or spaghetti
1 T. salt (optional)

In a large, heavy pan mix the oil, tomatoes, parsley and garlic with the mussels. Cover and cook over medium heat until the mussels open, then cook 5-10 minutes longer. Remove the mussels from the saucepot to a serving platter. Cook the sauce, uncovered over low heat for 6 minutes, then keep it warm. Cook the pasta to the al dente stage and drain. Transfer the mussels to the saucepot with the sauce and combine. Put the pasta on the serving platter and pour the sauce and mussels on top. Add more fresh parsley for garnish, if desired. Serves 4 generously.

This recipe can be doubled or tripled successfully.

Contributed by: Jacqueline T. Donovan

May 18, 1894 -- Our highways are being put into excellent condition for summer driving.

Shrimp or Crabmeat Mousse

1 1/2 lbs. cooked shrimp (crabmeat or sea legs may also be used)
1 can tomato soup, undiluted
1 (8 oz.) pkg. cream cheese
2 T. gelatin
1 cup mayonnaise or salad dressing
3/4 cup finely diced celery
1/2 cup finely diced green or white onions
1/2 cup finely diced green pepper
1 tsp. Worcestershire Sauce
1 tsp. lemon juice

Chop the shrimp or separate the crabmeat. Heat the soup and cream cheese in a double boiler until the cheese melts. Cool slightly and stir in the gelatin. Mix well. Stir in the remaining ingredients. Pour into a well greased mold and refrigerate at least 8 hours. Unmold and serve on a bed of lettuce.

Contributed by: Dorie Morrow

July 27, 1894 -- Skunks are running on full time.

Vegetable Lasagna

3 1/2 oz. uncooked lasagna noodles
non-stick vegetable cooking spray
1/2 cup diced onion
1/2 cup sliced mushrooms
1/2 cup diced sweet green pepper
1 3/4 cups low-sodium tomato sauce
1/2 tsp. leaf oregano, crumbled
1/2 tsp. crushed red pepper flakes
1/2 tsp. leaf thyme, crumbled
1/2 cup each: steamed cauliflower flowerets, zucchini slices, broccoli flowerets, summer squash slices
4 oz. part-skim ricotta cheese
2 oz. part-skim mozzarella cheese, shredded

Cook the lasagna according to package directions , until soft but still firm. Drain. Spray a medium-sized skillet with cooking spray and saute the onion until transparent, about 4 minutes. Add the green pepper and mushrooms and saute until tender. Pour in tomato sauce, oregano, pepper flakes and thyme. Simmer 10 minutes. Spray an 8" X 8" X 2" pan with cooking spray. Line the bottom with one layer of lasagna noodles. Spread all the steamed vegetables evenly over the noodles. Top with half the tomato sauce mixture. Spoon the ricotta over the sauce. Top with a layer of the remaining noodles. Spread with remaining tomato sauce mixture and top with mozzarella. Cover with foil. Bake at 350° for 45 minutes or until heated through. Serves 6-8.

Contributed by: Linda C. Peterson

Saint Pat's Macs

1/2 lb elbow macaroni (2 cups uncooked)
1 (10 oz.) pkg. frozen chopped spinach, thawed and drained
1 (24 oz.) container cottage cheese
1/2 cup parmesan cheese, divided
2 eggs, beaten
1/4 tsp. pepper
1 tsp. salt
1/2 tsp. garlic powder
1 (28-32 oz.) jar spaghetti sauce, divided

Cook the macaroni and drain. In a bowl, combine the macaroni, spinach, cottage cheese, 1/4 cup parmesan cheese, eggs, salt and pepper, and garlic powder. In a 13" X 9" pan, pour half of the spaghetti sauce. Spoon the macaroni mixture evenly into the dish and top with the remaining spaghetti sauce. Sprinkle with the remaining parmesan cheese. Bake until hot and bubbly, about 30 minutes at 375°. Serves 8.

Contributed by: Bobbie Wessels

Baked Seasoned Macaroni with Cheese

1/4 lb. macaroni
3 T. butter or margarine
1/4 cup flour
1/4 tsp. dry mustard
3/4 tsp. salt
1/8 tsp. pepper
1/2 tsp. Worcestershire sauce
2 cups milk
1 T. minced onion
1/4 lb. processed American cheddar cheese, grated (1 cup)

Cook macaroni until tender, drain. Meanwhile, make sauce as follows: melt butter or margarine in a double boiler, then stir in flour, mustard, salt and pepper. Add meat sauce, milk and onion, and cook, stirring constantly, until thickened. Add grated cheese and stir until melted. Combine sauces and macaroni and turn into a greased 1 1/2 qt. casserole. Bake in a moderately hot oven of 400° for 20 minutes or until brown. Serves 4.

Contributed by: Elizabeth Webb

Mexican Madness

1 lb. bulk sausage
2 onions, chopped
1 green pepper, chopped
2 cups stewed tomatoes
1 cup uncooked elbow macaroni
1 cup sour cream
1/4 tsp. chili powder
salt and pepper to taste

Saute the sausage, remove from pan and pour off the fat. Saute the onions and pepper in the pan until golden. Add the tomatoes, macaroni, sour cream, chili powder and seasonings. Add the sausage, cover and cook slowly until the macaroni is done. Serves 4-5.

Contributed by: Hope Stocker

French Ham and Cheese Fondue

3 cups cubed french bread (1/2 loaf)
3 cups cubed cooked ham (2 1/4 lbs.)
1/2 lb cheddar cheese, cut in 1 " cubes
3 T. flour
1 T. dry mustard
3 T . melted butter
4 eggs
3 cups milk
few drops red-pepper seasoning

Make a layer of 1/3 of the bread, ham and cheese cubes in a buttered straight-sided 8 cups baking dish. Mix the flour and mustard in a cup and sprinkle about 1 tablespoon over the layer. Drizzle 1 tablespoon of the melted butter over that. Repeat with the remaining bread, ham, cheese, flour mixture and butter to make 2 more layers. In a medium sized bowl, beat the eggs and milk until light and add the red-pepper seasoning. Pour over the layers in the baking dish. Cover and refrigerate for at least 4 hours, or overnight. Bake uncovered, at 350° for 1 hour or until puffed and golden. Serve at once. Serves 6.

Contributed by: Dee Smith

Sausage and Vegetable Popover

1 lb. bulk or link sausage
1 green pepper, chopped or 1 can green chilis
1 onion, chopped
1 cup mushrooms or 1 can (4 oz.) mushrooms
1 1/2 tsp. chili powder
1 tsp. oregano
1/2 tsp. cumin
1/2 tsp. granulated garlic or 2 cloves garlic, chopped

12 oz. canned or frozen corn
1 T. margarine
1 tsp. baking powder
3/4 cup white flour
3/4 cup milk
1 cup shredded cheese, optional

Saute the sausages, peppers, onions, mushrooms, chili powder, oregano, cumin and garlic until sausage is cooked. Stir in corn and keep warm. Heat oven to 400°. Melt the margarine in a large pie plate in the oven. Beat together the baking powder, flour, and milk, and pour into the pie plate. Heap the sausage mixture into the middle of the pie plate to within 1 inch of the edge. Bake UNCOVERED for 20 minutes. Sprinkle with cheese and bake 10-15 minutes longer.

Contributed by: Ellen J. Secord

December 7, 1894 -- The raisers of "dish water" pigs feel very much flattered by the success which has attended their efforts. They are coming out as good as the "cream fed" ones apparently.

Fresh Vegetable and Herb Quiche

2 cups cooked long-grain rice
1 egg lightly beaten
3/4 cup (3 oz) shredded Swiss cheese, divided
1/2 tsp. salt
vegetable cooking spray
1 cup broccoli, chopped
1 cup cauliflower, chopped
1/2 cup carrot, finely shredded
2 eggs, lightly beaten
3/4 cup evaporated skimmed milk
1/4 cup water
1 T. minced thyme
1 T. minced oregano
1/4 tsp. pepper

Use only fresh vegetables and spices. Combine the cooked rice, egg, 1/4 cup cheese, and 1/4 tsp. salt in a small bowl; stir well. Press mixture into a 9" pie plate coated with cooking spray. Bake at 350° for 5 mintues; set aside.

Place chopped broccoli and cauliflower in a vegetable steamer over boiling water. Cover and steam for 5 minutes or until crisp tender. Drain. Arrange broccoli, cauliflower, and carrot in the rice shell; sprinkle with remaining 1/2 cup cheese. Combine the remaining 1/4 tsp. salt, 2 eggs, and next five ingredients in a small bowl; stir well and pour over cheese. Bake at 375° for 40 minutes or until set. Let stand 5 minutes before serving. Serves 6.

Contributed by: Martha Secord Young

March 22, 1895 -- The Republicans of Sunapee need not feel so very gay ---- "He laughs best who laughs last."

Cheese and Bacon Quiche

1/4 lb. bacon slices
1 lightly baked 10" pie shell
1 cup thinly sliced onions
1/2 cup Grapenuts
1 cup heavy cream
3 eggs, slightly beaten
1 cup milk
1 cup grated Swiss cheese
3/4 tsp. salt
1/8 tsp. pepper

Fry bacon, drain and crumble on bottom of the pie shell. Saute the onions in 2 teaspoon of bacon drippings until tender and lightly brown. Combine the cereal, cream, eggs, milk, cheese, salt and pepper. Stir in onions. Pour into the pie shell. Bake at 425° for 30 minutes. Garnish with bits of cooked bacon, if desired.

Contributed by: Susan Farland

Pizza with English Muffins

6 oz. can tomato paste
1/2 tsp. oregano
1/2 cup water
garlic powder
1/2 tsp. sugar
1 to 1 1/2 cups mozarella cheese
1 pkg. English muffins
1/4 tsp. pepper
parmesan cheese
1 tsp. salt

Combine all ingredients except the cheeses. Split muffins and toast. Cover with sauce. Sprinkle with oil. Top with cheses. Bake 6 minutes at 425°. Serves 6.

Contributed by: Susan Farland

Breakfast for a Gang

12 slices of bread, cubed
1 lb. boiled ham, cubed OR 1 package Jimmy Dean sausage, cooked and drained
2 cups cheddar cheese, shredded
1 cup swiss cheese, shredded
8 eggs
2 cups milk
2 tsp. dry mustard
2 T. onion flakes

<u>Topping:</u>
2 cups corn flakes **1/2 stick melted butter**

In a greased 9" X 13 " pan, layer cubed bread and mix with ham or sausage and cheeses. Beat eggs, milk, mustard, onion flakes and pour over the other ingredients in the pan. Mix the corn flakes and butter, and sprinkle on top. Refrigerate overnight and bake the next day at 350° for 40 minutes. Can be frozen after baking. Serves 12.

Contributed by: Kay Holmes

Brunch Egg Casserole

2 cups croutons
1 cup shredded cheddar cheese
4 slightly beaten eggs
2 cups milk
1/2 tsp. salt
1/2 tsp. prepared mustard
1/8 tsp. onion powder
dash of pepper
crumbled bacon

Combine croutons and the cheddar cheese and put into a 10" X 6" greased baking pan. Mix the rest of the ingredients together until blended and pour over the crouton mixture. Sprinkle the top with crisp crumbled bacon. Bake at 325° for 45-55 minutes. Serves 4-6.

Contributed by: Esther Pollard

One Eyed Jack

egg
bread of your choice
butter

Melt 1 T. of butter in a skillet to coat the bottom. Cut a hole in the center of a piece of bread. Spread softened butter on both sides of the bread. Butter the piece that was cut from the center, also. Place buttered bread in the skillet and more butter if needed. Break an egg into the hole and fry to your preference. Flip over if desired. Grill the cut out piece and place over the yolk.
Suggestion: use a cookie cutter for the hole.

Contributed by: Kathleen Bickford

Chili Rellenous - Mild Mexican Dish

1/2 lb. Monterey Jack cheese, cut into 10 strips
10 whole green chilies, peeled
1 cup cheddar cheese, grated
3 eggs
Black pepper to taste
Dash of liquid hot pepper sauce
1/4 tsp. salt
1/4 cup flour
3/4 cup milk

Preheat oven to 350°. Leave a few seeds in green chilies for flavor. Slip a strip of Jack cheese in each chili and lay them side by side in a greased 9 x 13" baking dish. Sprinkle with cheddar cheese. Beat eggs, add flour, beating until smooth. Add milk, salt, pepper and pepper sauce. Beat thoroughly. Pour egg mixture over chilies, bake uncovered for 45 minutes to 1 hour, or until knife inserted in custard comes out clean. Top with salsa. Stuffed chilies freeze well. Serves 4.

Contributed by: Francie Mulder

Baked Sweetbreads with Noodles

2 lbs. sweetbreads
1/4 lb. sliced bacon
2 sliced carrots
1 lb. mushrooms
1/2 pint cream
1 to 1 1/2 T. flour
2 T. butter
salt and pepper
1 lb. broad noodles, boiled
1 cup buttered bread crumbs or cornflakes

Parboil sweetbreads, cool and devein. Put sliced carrots in baking dish; top with bacon slices. Bake in oven until bacon is crisp. Add sweetbreads and bake 30 minutes in 325° oven. Put mushrooms in saucepan with butter, salt and pepper and simmer for 20 minutes Add flour and cream and heat well (if too thick, add milk.). Cook noodles 15-20 minutes in boiling water; drain. Place sweetbreads in center of platter; form ring of noodles around sweetbreads. Cover sweetbreads with creamed mushrooms; pour hot buttered bread crumbs or cornflakes over noodles. Garnish with parsley and watercress. Serves 6.

Contributed by: Mary Teach

May 31, 1895 -- Next Monday night is "Gander's" night at the Good Templars. Gentlemen will furnish all the entertainment.

Sweets

Seven Hearths, Sunapee, N.H.

Crumb Cake

1 box yellow cake mix
4 eggs
2/3 cup milk
2/3 cup oil
3 sticks margarine
4 cups flour
2/3 cup brown sugar
2/3 cup sugar
1 tsp. cinnamon
1 tsp. vanilla
confectioners sugar

Mix the cake mix, eggs, milk and oil together and beat for 4 mintues. Pour into a greased and floured jelly roll pan. Bake at 350° for 15 to 20 minutes. Melt the margarine and let cool. Add the remaining ingredients to the margarine. Crumble and place on top of the cake. Bake for another 20 minutes. Sprinkle with confectioners sugar when completely cooled.

Contributed by: Jean Christensen

Auntie Sharon's Dump Cake

1 deluxe yellow cake mix
1 can (20 oz.) crushed pineapple in syrup, undrained
1 can (21 oz.) cherry pie filling
1 cup chopped pecans
1/2 cup butter or margarine

Grease 9 x 13" pan. Dump undrained pineapple into pan; spread evenly. Dump in pie filling and spread into even layer. Dump dry cake mix onto cherry layer, spread evenly. Sprinkle pecans over cake mix. Put butter over top. Bake 48-53 minutes at 350°. Serve warm or cold topped with whipped cream or vanilla ice cream. Easy, easy - delicious!

Contributed by: Francie Mulder

Bertha's Wine Cake

1 pkg. yellow cake mix
1 pkg. instant vanilla pudding mix
4 eggs
3/4 cup oil
3/4 cup sherry wine
1 tsp. nutmeg

Combine all the above ingredients and mix together for 5 minutes. Pour the mixture into a greased tube or Bundt pan and bake at 350° for 45 minutes or until a toothpick comes out clean. Cool for 15 minutes on a wire rack, then remove the cake from the pan. Sprinkle with powdered sugar when cooled. Nuts, chocolate chips, raisins or cherries may be added, if desired. Also can be served with fresh fruit and a dollop of whipped cream.

Contributed by: Bertha Ferland

June 21, 1895 -- Applications from city parties are daily being received at Prospect House kept by John Gardner.

Texas Cake

Cake
2 cups flour
2 cups sugar
1/2 tsp. salt
1 tsp. baking soda
2 sticks butter
1 cup water
1/2 cup sour cream
2 tsp. cocoa
2 eggs, beaten

Frosting
1 stick butter
6 T. milk
4 T. cocoa
1 lb. confectioners sugar
1 tsp. vanilla
1 cup chopped walnuts

Cake: Mix the flour, sugar, salt and baking soda together in a large bowl. In a medium saucepan, heat the water and butter together until butter is melted. Add the sour cream, cocoa, and eggs and bring to a low boil. Combine the chocolate mixture with the flour mixture. Pour into a 9" X 13" pan and bake for 25-30 minutes at 350°. Frost the cake while still hot.

Frosting: Bring the butter, milk and cocoa to an easy boil and add the sugar, vanilla and nuts. Pour over the warm cake.

Contributed by: Ellie Nolen

Pound Cake

1 cup butter or margarine
1 3/4 cups sugar
4 eggs
3 cups flour
3 tsp. baking powder
1 cup milk
1 tsp. vanilla
2 tsp. lemon flavoring

Cream the butter and sugar. Add the eggs and beat. Sift the flour and baking powder and add to the creamed mixture, along with the milk. Add the vanilla and lemon flavorings. Grease and flour a large tube pan. Bake at 350° for 1 hour.

Contributed by: Sandra Pheffer

Chocolate Pound Cake

1 cup butter
1/2 cup shortening
3 cups sugar
5 eggs
1/2 tsp. baking powder
3 cups flour
1/4 tsp. salt
1/2 cup cocoa
1 1/4 cups milk
1 tsp. vanilla

Grease and flour an angel food cake pan or a Bundt cake pan. If using a bundt pan divide the batter and use an additional small greased pan. Cream together the butter, shortening and sugar. Beat in the five eggs, one at a time. Sift and combine the flour, baking powder, salt and cocoa and add to the batter alternately with the milk and vanilla that have been mixed together. Pour into the pan and bake at 325° for 1 3/4 to 2 hours. Place baked cake upside down on a cake rack to cool. Serve with a sprinkling of powdered sugar on top of the entire cake.

Frequently considered the BEST chocolate pound cake ever, this recipe originated in North Carolina.

Contributed by: Jacqueline Donovan

June 21, 1895 -- Bicycles are more used here this season than usual.

Chocolate Cake with Cream Cheese Frosting

2 cups flour
2 tsp. baking powder
1/8 tsp. salt
7/8 cup butter
1 1/2 cups sugar
3 eggs
1 tsp. vanilla
2 squares unsweetened chocolate, melted
1 cup cold coffee
1 tsp. baking soda
1/2 tsp. vinegar

Grease and flour 2 nine inch round cake pans.
Sift flour. Add baking powder and salt, and sift again. Cream butter, add sugar gradually and beat until fluffy. Add eggs one at a time, beating after each addition. Add vanilla, then the chocolate. Alternate dry ingredients with cold coffee and baking soda mixed together. Add vinegar last. Bake 30 minutes at 350°.

Frosting: Beat until fluffy: 1/2 stick margarine, 8-oz. pkg. cream cheese, softened, 16-oz. box confectioners' sugar, 2 tsp. vanilla.

Contributed by: Jill Kathan

Mississippi Mud Chocolate Cake

3 sq. unsweetened chocolate
1 1/2 cups hot water
1 stick butter
2 cups sugar
2 cups flour
1 tsp. baking soda
1 tsp. salt
2 eggs

Melt chocolate in the hot water. Add other ingredients and beat with an egg beater for a few minutes. The batter will be very runny. Grease a tube pan well and flour it, then pour the batter in the pan. Bake at 275° for 1 to 1 1/4 hours. Serve warm or cold. It is good plain or with toppings of whipped cream, hard sauce, strawberries, cherries or whatever.

Contributed by: Dickie Hopper

Bitter Chocolate Cake
(Don't let the name fool you!)

1 cup unsalted butter
6 oz. semisweet chocolate, chopped
3 oz. unsweetened chocolate, choppped
1 1/4 cups sugar
4 extra-large eggs
1 T. all-purpose flour
lightly sweetened whipped cream

Preheat oven to 325°. Butter a 9 inch springform pan. Sprinkle the bottom and sides with a little sugar, tap out excess. Wrap foil around the bottom and 2 inches up the outside of the pan. Combine the butter and both chocolates in the top of a double boiler. Melt over simmering water, stirring until smooth. Remove from over the water. Whisk the sugar and eggs in a large bowl. Mix in the flour, then stir in the warm chocolate mixture. Pour the batter into the prepared pan. Place the pan in a larger baking pan. Pour boiling water into the larger pan to come 1/2 inch up the sides of the cake pan. Bake until the top is firm and a toothpick inserted into the center comes out with some moist crumbs attached, about one hour. Remove the cake from the water and cool completely on a rack. Cut into wedges and serve with whipped cream.

Contributed by: Laura Mathewson

May 31, 1895 -- Fifty pounds of trout and other fish were caught on the 22nd.

Our Favorite Chocolate Cake

2 squares unsweetened chocolate
1 cup boiling water
1/2 cup shortening
2 cups sugar
1/2 tsp. salt
2 cups sifted flour
1 1/2 tsp. baking soda
1/2 cup sour milk
2 eggs, beaten
1 tsp. vanilla

Heat the chocolate, shortening, and water in the top of a double boiler until the mixture is glossy when beaten. Remove from heat and put in a mixing bowl. Add the remaining ingredients in the order listed. Beat vigorously for two minutes. This batter is very thin. Don't add more flour. Pour the batter into greased and floured pans and bake at 350° for 30-35 minutes for layers, or 50-60 minutes for a 9" X 13" pan.Frost as desired

Contributed by: Dorothy Jones

Death by Chocolate Cake

4 eggs beaten
1 cup sour cream
1/4 cup water or Grand Marnier
1/2 cup oil
1 pkg. chocolate cake mix
1 pkg. instant chocolate pudding
6 oz. pkg. chocolate bits

Mix together the eggs, sour cream, water, and oil. Add the cake mix and pudding and stir well. Spread in a greased 9" X 13" pan. Sprinkle chocolate bits on top. Bake at 350° for 40 minutes or until toothpick comes out dry.

Contributed by: Kay White

Chocolate Refrigerator Cake

1 large angel cake, cooked
1/2 lb semi-sweet chocolate
1 1/2 cups confectioners sugar
3 T. water
4 eggs, separated and beaten separately
few drops almond extract, if desired
1 pint heavy cream whipped
1 tsp. vanilla
walnuts
maraschino cherries

Invert angel cake. Cut out center of cake leaving 1/2" shell on bottom and sides. Patch bottom hole with extra cake.

Melt the chocolate in a double boiler, add sugar and water. Stir until smooth and add the beaten egg yolks. Remove from the stove and add stiffly beaten egg whites. Add 1/2 pint whipped cream and 1/2 tsp. vanilla. Cool mixture. Pour a layer of the chocolate mixture into the cake. Place a layer of cake on that, then another layer of chocolate mixture. Put in refrigerator. When chilled, top with remaining whipped crean and cover with nuts and cherries. Let sit in refrigerator several hours or overnight before serving.

Contributed by: Hazel Nutting

June 21, 1895 -- I. G. Rowell and G. H. Bartlett are putting the steel ceiling on to some of their dwellings. They were so well pleased with the church.

Chocolate Chip Cookie Cake

1 refrigerated pkg. chocolate chip cookie roll
1 (8 oz). pkg. cream cheese
1 cup sugar
1 tsp. vanilla
1/2 cup walnuts, optional

Cut 1/2 of the cookie roll into slices and press onto the bottom of a pie plate to make the lower crust. Mix the cream cheese, sugar, and vanilla together and spread on the crust. Sprinkle with walnuts. Slice the remaining cookie roll and place on top. Bake at 350° for 1/2 hour.

Contributed by: Diane Hargbol

Chocolate Date Cake

1 pkg. chopped dates
1 1/4 cups boiling water
1/4 tsp. salt
1 tsp. baking soda
3/4 cup margarine
1 cup sugar
2 eggs
1 1/2 cups flour
3 T. cocoa
1 small pkg. chocolate chips
1/4 cup chopped nuts
1/4 cup sugar

Pour boiling water over the dates, salt and baking soda. Let sit until cool. Blend together the margarine, sugar, eggs, liquid from dates, flour and cocoa. Add the dates and mix. Pour into a 9" X 13" pan. Sprinkle with chocolate chips, nuts and sugar. Bake at 350° for 35 minutes.

Contributed by: Nancy Clark

Mulder's Inn Special

1 chocolate cake mix
1 Cool Whip - 8 oz. or 12 oz.
1 can cherry pie filling

Bake cake according to directions in 2 round 8" pans. Place one cake layer on attractive plate. Spread layer of Cool Whip over it, then spread about 1/4 of cherries from can over that. Place other layer on top. Frost with remaining Cool Whip, then place remaining cherries on top. Some can be dripped on sides for effect. It looks like a million and tastes great!

Contributed by: Francie Mulder

Cheese Cake

1 3/4 cups graham cracker crumbs
1/4 cup granulated sugar
1/4 cup walnuts or pecans, finely chopped
1/2 tsp. cinnamon
1/2 cup melted butter
2 pkg. (8 oz.) cream cheese, softened
3 eggs, well beaten
2 tsp. vanilla
1 cup sugar
3 cups sour cream

Combine first 5 ingredients and put in the bottom of 10" spring form pan. Combine the rest of the ingredients. (Don't be concerned if it's slightly lumpy.) Pour into pan. Bake for 1 hr. and 15 minutes at 325°. Cool, chill well, 4 to 5 hours. Cut into small wedges. Top with any canned pie filling - cherry, blueberry, pineapple. Three tsp. crumb mixture may be reserved and sprinkled on top just prior to baking. Easy - serves 10. Takes less time than most cheesecakes and tastes better.

Contributed by: Francie Mulder

Chocolate Mousse Cheesecake

2 cups Oreo cookie crumbs, made from whole cookies
1/4 cup margarine, melted
12 (1 oz.) squares semisweet chocolate
1 (8 oz.) pkg. lite cream cheese, softened
2 cups sugar
1 to 2 tsp. vanilla extract
4 eggs
1 cup lite sour cream
1 T. cocoa
Chocolate Mousse (recipe below)

Preheat oven to 350°. Combine the cookie crumbs and margarine; press into bottom and up sides of a 10" springform pan. Bake for 6-8 minutes. Let cool while preparing cheesecake mixture.

Melt chocolate and cool. Beat cream cheese until light and fluffy. Gradually add sugar and continue beating until well blended. Beat in eggs. Stir in melted chocolate, cocoa, and vanilla. Beat until well blended. Gently mix in sour cream.

Lower oven temperature to 300°. Pour batter into the prepared pan and bake for one hour and 40 minutes. Let cool to room temperature; chill overnight in the refrigerator. Spread with chocolate mousse before serving.

Chocolate Mousse

4 (1 oz.) squares semisweet chocolate
1 (1 oz). square unsweetened chocolate
1 1/2 cups Cool Whip type topping
1 tsp. vanilla

Combine chocolates, melt and cool. Mix whipped topping and vanilla. Fold in the melted chocolate. Refrigerate until firm, then spread on cheesecake before serving.

Contributed by: Martha Secord Young

White Chocolate-Hazelnut Cheesecake

1 cup Hazelnut Praline* (recipe follows)
1 pkg. (8-1/2 oz.) chocolate wafers
1/4 cup skinned, toasted hazelnuts
2 tsp. sugar
1 tsp. ground cinnamon
3/4 cup plus 2 T. unsalted butter at room temperature
2 lbs. cream cheese at room temperature
4 eggs
1 egg yolk
1 lb. white chocolate, melted
1 tsp. vanilla
3 T. Frangelico
pinch of nutmeg

Make Hazelnut Praline according to recipe. Process the praline in food processor until finely ground. Measure 3/4 cup. Process wafers, whole nuts, sugar and cinnamon in food processor until finely crushed. Butter a 9" spring form pan with 1 tsp. butter. Heat 5 tsp. butter until melted and stir into crumb mixture; set aside 3 tsp. crumb mixture to sprinkle over cheesecake. Press the remaining crumbs into bottom and up side of prepared pan. Refrigerate while you make filling. Preheat oven to 300°.

Beat cream cheese until light and fluffy. Beat in eggs, one at a time, and then yolk. Beat in remaining 8 tsp. butter and white chocolate. Add Frangelico and vanilla and beat until smooth. Stir in hazelnut praline and nutmeg. Carefully pour filling into crust. Bake cheesecake for 1-1/2 hours at 300°, sprinkling the top with remaining crumbs 15 minutes before cheese cake is done. Let cool completely. Refrigerate covered until cold. Serves 10-12.

Contributed by: Sharon Callahan

Hazelnut Praline

1 to 1 1/2 cups hazelnuts
1/2 cup sugar
2 T. water
1 tsp. vanilla extract
1 T. unsalted butter

Preheat oven to 350°. Toast hazelnuts on baking sheet 7 to 10 minutes. Rub nuts against each other with kitchen towel to remove skins. Slowly heat sugar and water in heavy medium saucepan to boiling. Boil rapidly 2-3 minutes, stirring occasionally with wooden spoon. Remove from heat, add nuts and stir until evenly coated with syrup. The sugar will start to crystallize. Return to medium heat and melt sugar again, and caramelize the nuts. Cook, stirring constantly with wooden spoon, until nuts begin to color. Stir in vanilla. Continue to cook until nuts are nice golden color. Remove from heat and stir in butter. Spread mixture on foil and let stand until completely cooled. Process mixture in food processor until coarsely chopped. Store in airtight container. Makes 2-1/2 cups.

Contributed by: Sharon Callahan

November 14, 1895 -- N. P. Baker has electric lights in his store.

Carrot Cake

2 cups flour
2 cups sugar
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. salt
1 1/2 cups canola oil
4 eggs
3 cups grated carrots
1/2 cup chopped pecans

***Cream Cheese Frosting*

1 stick butter
1 lb. confectioners sugar
1/2 cup chopped pecans
8 oz. softened cream cheese
1 tsp. vanilla

Sift dry ingredients together. Add remaining ingredients and mix. Pour into 2 round layer cake pans, greased and floured. Bake 45-60 minutes at 350°. Cool and frost*.

Frosting: Blend ingredients together and frost cooled cake.

Contributed by: Betty Gill

May 2, 1896 -- Frank Davis, formerly at Quackenbos' will have charge of Burkehaven this summer.

Apple Cake

1 cup sugar
1 1/2 cups flour
1/4 tsp. salt
1/4 tsp. baking powder
1 tsp. baking soda
1/2 cup shortening or margarine
1/2 cup milk
1 egg
1 tsp. vanilla
3 to 4 pared, diced apples

Topping:

1/2 cup brown sugar
1 tsp. cinnamon
2 T. melted margarine
1/2 cup nuts
2 T. flour

Sift together in a large bowl: sugar, flour, salt, baking powder and baking soda. Add and mix thoroughly the shortening, milk, egg and vanilla. Stir in the apples. Pour into a greased and floured 9" X 9" pan. Sprinkle on topping. Bake at 350° for 35 to 40 minutes. This is also good with peaches or blueberries.

Contributed by: Janet Grevstad

Upside Down Apple Cake

2 1/2 cups flour
3 T. baking powder
1/2 tsp. salt
1/3 cup softened shortening
1 egg
1 1/2 cups sugar
1 cup milk
1 tsp. vanilla flavoring
4 to 6 apples (I use Cortland)
cinnamon and sugar to taste

Fill bottom of 8" square pan with 2 layers of sliced apples. Sprinkle with cinnamon and sugar to taste. Top with the above 1-egg cake batter. Bake about 40 to 50 minutes at 350°.
Serve with Sauce:
Combine 1 T. cornstarch, 1/2 cup sugar and dash salt, and mix well. Add 1 cup boiling water, stirring constantly, and boil gently 5 minutes Add 1 1/2 T. butter, 1 1/2 tsp. lemon extract, and 1 1/2 tsp. vanilla.

Contributed by: Edythe C. Dexter

Banana Cream Cake

1/2 cup shortening
2 cups flour
1 1/3 cups sugar
1 1/2 tsp. baking powder
1 tsp. salt
1 tsp. baking soda
1/2 tsp. nutmeg
1 cup mashed ripe banana
1/4 cup milk
1 tsp. vanilla
2 eggs
1/2 cup chopped walnuts

Topping:
1 cup sour cream
1/2 cup walnuts
1/2 cup brown sugar

Stir the shortening to soften it. Sift in the dry ingredients and mix well. Add the banana, milk and vanilla and mix until the flour is dampened. Beat vigorously for 2 minutes. Add the eggs and beat 2 more minutes. Add the nuts and pour in a greased 13" X 9" pan and bake at 350° for 30 to 35 minutes. Cool thoroughly, wrap in foil and freeze.

To serve, uncover and thaw in a 300 ° oven for 15 minutes. Remove the cake from the oven and increase the temperature to 350°. Mix the sour cream and brown sugar and spread over the cake. Sprinkle with walnuts. Bake 5 minutes more.

Contributed by: Maryanne Leone

Shaker Pineapple Cake

Cake:

2 eggs
1 (20 oz.) can unstrained crushed pineapple
2 cups flour
2 tsp. baking powder
2 cups sugar
1 cup chopped walnuts (optional.)

Cream Cheese and Butter Topping:

1 lb. confectioners sugar
1/3 cup butter
1/3 cup milk
3 oz. cream cheese
1/2 tsp. salt

Preheat oven to 350°. Beat eggs, then add the pineapple, flour, sugar and baking powder. Mix well. Add nuts and pour the mixture into a 9" X 13" ungreased pan. Bake for 30-40 minutes until done. Beat the topping ingredients together until creamy and serve as a sauce. This is quick and easy and rich! Makes a hit with company! Serves 12.

Contributed by: Betsy Alexander and Pat Hess

November 14, 1895 -- Music was furnished for the Sunday morning service by a male quartette, and the change was enjoyed, for once. Variety is said to be the spice of life.

Easy Pineapple Upside-Down Cake

9-oz. can crushed pineapple
1/4 cup soft butter or margarine
1/2 cup brown sugar (packed)
2 cups flour
1 cup sugar
3 tsp. baking powder
1 tsp. salt
1/3 cup soft shortening (Crisco) - or part butter or margarine
1 egg
1 cup milk
1 tsp. vanilla

Heat oven to 350°. Grease a 9 x 9 x 2 pan; mix undrained pineapple, butter, brown sugar, and spread in bottom of pan. Sift flour, sugar, baking powder, salt into bowl; add shortening, egg, milk, vanilla. Beat 2 min. at med. speed with mixer, or 300 strokes by hand. Scrape sides and bottom of bowl constantly. Pour batter over fruit in pan. Bake 45 to 50 minutes Turn cake upside down immediately on serving plate to prevent sticking. Leave pan over cake for 1 minute. Top with whipped cream or Cool Whip.

Contributed by: Janet A. Cate

Pumpkin Cake

3 cups unsifted flour
2 cups sugar
4 tsp. baking powder
2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt
1 (16 oz.) can of pumpkin
3/4 cup vegetable oil
4 large eggs
2 tsp. vanilla
1/2 cup dark raisins
confectioners sugar
1/3 cup apple or orange juice
1 cup broken walnuts, optional

Preheat oven to 350°. Grease and flour a 10" bundt pan. Combine the flour, sugar, baking powder, cinnamon, nutmeg and salt in a large bowl. In a small bowl, combine the pumpkin, oil, juice, eggs, and vanilla. Stir the pumpkin mixture into the flour mixture. Fold in the raisins. Turn into the prepared pan and bake 55-60 minutes or until a toothpick comes out clean. Turn out of the pan and sprinkle with confectioners sugar.

Contributed by: Jay Leavitt

Sour Cream Cake

1/2 lb. butter or margarine
2 cups sugar
4 eggs
4 cups flour
1 pint sour cream
2 tsp. baking powder
2 tsp. baking soda
2 tsp. vanilla

<u>Topping:</u>
1/2 cup sugar
2 tsp. cinnamon
1/2 cup chopped walnuts

Cream together the butter and sugar. Beat in the eggs. Add the flour and sour cream alternately. Stir in the baking powder, baking soda and vanilla. Pour half of the batter into a large tube pan, put in 1/2 of the topping. Repeat the layering of the batter and topping. Bake at 350° for about 1 hour or until a toothpick comes out clean.

Contributed by: Allisen E. Heath

Angel Chocolate Delight

1 (6 oz.) package semi-sweet chocolate chips
2 T. water
2 T. confectioners sugar
2 egg yolks
2 egg whites
1 cup whipping cream, whipped
1/2 of an angel cake ring

Melt chocolate chips with the water in the top of a double boiler. Add sugar and stir until smooth. Remove from water and beat in egg yolks one at a time. Return to double boiler and cook for 2 minutes, stirring constantly. Cool to room temperature. Beat egg whites until stiff and then fold into the chocolate mixture. Fold in whipped cream until smooth.

Break angel cake into bite-sized pieces and place in a lightly buttered 8 or 9 inch pan. Pour chocolate mixture over the cake. With the back of a spoon, press down on the chocolate cream so that the air spaces are filled. Cover the dish with plastic wrap and refrigerate for 8 to 10 hours. Cut into squares to serve or spoon it on to dessert plates.

Contributed by: Deniza Martin

Angel Ice Cream Cake

1 10" baked angel food cake
1 qt. strawberry ice cream, softened
2 cups peach ice cream, softened
2 cups heavy cream
1/2 cup confectioners sugar
1/2 tsp. almond extract
2 peaches, sliced
6 strawberries

Freeze the cake until firm (2 hours or overnight). With a long serrated knife, slice the cake into 4 equal layers. Spread 2 cups strawberry ice cream on the first layer. Add the second layer and spread with peach ice cream. Add the third layer and spread with the remaining strawberry ice cream. Top with the fourth layer. Cover with plastic wrap and freeze until very firm.

About 1 hour before serving, whip the cream with the confectioners sugar and almond extract. Frost the cake with whipped cream and garnish with the fruit.

Contributed by: Allisen E. Heath

July 17, 1902 -- The cry of the hotel proprietors here is, more room, as many who are seeking board have to be turned away on account of lack of accommodations for them.

Walnut or Pecan Torte

1 cup chopped nuts, either walnuts or pecans
1 1/2 cups graham cracker crumbs
1 tsp. baking powder
5 eggs, beaten for 6 minutes
1 1/2 cups sugar

<u>Topping</u>
whipped cream

Mix nuts, crumbs, baking powder, eggs and sugar together and pour in a greased 9" springform pan. Bake for 1/2 hour at 350°. Cool thoroughly. Top with whipped cream.

Contributed by: Marylu Atkins

Blueberry Cupcakes or Cake

1 heaping c. unsifted flour
3/4 cup sugar
1 heaping t. baking powder
pinch of salt
1 egg
1 heaping T. shortening
milk
1/2-1 tsp. almond extract
1 cup blueberries

Sift the dry ingredients together. Break the egg in a one cup measuring cup, add the shortening and fill the cup with milk to the one cup level. Mix with the dry ingredients and add the almond extract and the blueberries. Bake in a greased and floured 8" or 9" pan, or in a 12-muffin pan, at 425 to 450° for 20 to 25 minutes.

Contributed by Pat Hess

Pie Crust

5 cups sifted flour
1 1/2 tsp. salt
1 T. sugar
2 cups Crisco
1 egg, plus water to make 1 cup
1 T. vinegar

Sift dry ingredients into a large bowl. Cut in Crisco (or lard) until pieces are the size of a pea. Mix egg, vinegar and water in a separate bowl, then add to dry ingredients a little at a time, mixing with a fork until it cleans the bowl. Divide into six pieces. Wrap in plastic wrap and store in freezer until needed. (Or use immediately.)

Contributed by: Kathryn Patten

May 16, 1890 -- Both the Ben Mere and the Guelma (Harbor House) are progressing as rapidly as an army of good workmen can make them.

Mrs. Smith's Apple Pie
Winner of the Sunapee 2000
1991 Apple Pie Contest

Crust:

2 cups flour
1 tsp. salt
2/3 cup crisco
7 to 8 T. cold water

Filling:

5 to 6 medium to large fresh Macintosh apples
1 tsp. or so lemon juice
1/4 cup plus 2 tsp. flour
1/2 cup brown sugar
1 cup sugar
dash nutmeg
1 tsp. cinnamon
1 T. butter

Topping:

1 T. sugar
1/2 tsp. cinnamon

Make crust by mixing the flour and salt, then adding the Crisco and water. Work into a dough, divide, roll out and line a pie plate. Preheat oven to 375°. Peel and core apples, slice and sprinkle with lemon juice. Mix together the flour, sugars, cinnamon and nutmeg, then add the apples. Pour the mixture into the pie crust. Dot with butter. Cover with top crust, brush with milk and sprinkle with cinnamon sugar. Bake for 25 to 30 minutes or until bubbly.

Contributed by: Susan Smith

Swedish Apple Pie

1 egg, slightly beaten
3/4 cup sugar
1/2 cup flour
2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. salt
1 cup diced apples
1 tsp. vanilla
1/2 cup chopped nuts

Mix together the eggs and sugar. Sift together the flour baking powder, cinnamon and salt. Add the sifted ingredients to the egg and sugar mixture. Mix in the apples, vanilla, and nuts. Put in a greased 8" pie pan. Bake at 325° for 40 minutes. Serve warm or cold with whipped cream or ice cream.

Contributed by: Dorothy Gould

Creamy Apple Pie

3/4 cup sugar
1/4 cup flour
1/4 tsp. salt
1/4 tsp. cinnamon
4 cups apples, sliced and peeled
1 cup heavy cream
1 unbaked 9" pie shell

Combine the sugar, flour, salt and cinnamon and add to the apples in a bowl and toss lightly. Arrange in a pie shell and pour the heavy cream over the apples. Sprinkle with additional cinnamon and bake at 400° for 45 minutes or until set. Cool well before serving. Garnish with whipped cream. Peaches and nutmeg can be substituted in this recipe.

Contributed by: Jean Christensen

Lydia Caldwell's Mincemeat
(Antique Recipe)
*(*Note: 1 bowl = 2 cups)*

10 lbs. beef neckmeat
20 lbs. apples
(medium-tart - not McIntosh)
4 whole seedless oranges
2 bowls boiled cider
2 lbs. butter
4 pieces citron
cooking liquid from meat
4 bowls sugar
2 bowls molasses
2 bowls boiled cider
2 bowls currants
2 bowls seeded raisins
2 dessert spoons each:
ginger, clove, allspice,
cinnamon, mace, nutmeg
1 bowl brandy

Cut up neckmeat and simmer, covered with water, until tender. Set aside until cool. Through meat grinder put meat, peeled & cored apples, oranges, currants, raisins, citron. Add liquid from meat, sugar, butter, molasses, and boiled cider. Bring to boil and simmer for about 4 hours, adding spices while mixture is warming. Remove from heat and when tepid add the brandy. Pack in 3-cup amounts (for 9" pies) in quart canning jars, quart mayonnaise jars, or whatever will hold 3 cups, cover and freeze. Will stay in good condition in freezer for months or years. If thinning be needed when preparing for pie, use hot coffee or brandy. Yield: enough for about 24 pies.

Contributed by: W. Wade Perkins

October 13, 1893 -- A scarcity of eggs in town. We hope the hens will brace up soon.

Red, White and Blue Pie

1 baked 9 inch pie shell
2 cups blueberries
2 cups strawberries
3/4 cup sugar
3 T. cornstarch
1/4 cup water
1 tsp. butter
1 tsp. lemon juice
1 pint whipped cream

Fill baked pie shell with blueberries. In a saucepan, put the strawberries, sugar, salt, and cornstarch which has been blended with water. Bring to a boil. Lower heat and cook, stirring until thick. Remove from heat. Add butter and lemon juice. Stir thoroughly. Cool and pour over blueberries. Top with whipped cream before serving. May be frozen before adding cream. Serves 8.

Contributed by: Robin Webb

Pecan Pie

3/4 cup white corn syrup
1/4 cup butter
3 eggs, well beaten
1/2 cup sugar
1 tsp. vanilla
1 cup pecans

Cream syrup with butter. Add the sugar and eggs and beat well. Add the vanilla and pecans. Pour into an unbaked pastry shell and bake at 350° for 30 minutes.

Contriubted by: Hélène Laliberte Bickford

Grandma's Old-Fashioned Southern Pecan Pie

3 eggs
1 cup light corn syrup
2 T. flour
1 cup brown sugar
1/4 cup melted butter
2 cups chopped pecans

Combine the first five ingredients and pour into a shallow 9" unbaked pie shell. Decorate with pecan halves, pressing them lightly to cover with syrup. Bake at 350° for 45 minutes. Serves 8.

Contributed by: Nancy Smith

Maple Syrup Pie

4 T. butter
6 T. flour
1/2 cup water
1 cup maple syrup
1/4 cup chopped nuts, optional
9" pie crust, baked

Melt the butter, then add the flour and mix. Cook lightly, do not brown, and add water, syrup and nuts, stirring constantly. Cook a few minutes until almost set. Pour into a baked 9" pie crust. Refrigerate a few hours before serving.

Contributed by: Hélèn Laliberte Bickford

Maple Syrup Custard Pie

1 unbaked 9" pie shell
4 large eggs
1 cup real maple syrup
1 tsp. lemon juice
dash cinnamon
1/4 cup melted butter
1/2 tsp. vanilla

Beat together the eggs, syrup, lemon juice, cinnamon, butter and vanilla. Pour into the pie shell and bake for 45 minutes at 375° or until firm. Can be served warm or cold. Great with ice cream, whipped cream or shaved brown sugar. To make a Northern version of Pecan Pie, use 2 cups of walnuts and reduce the syrup to 3/4 cup. Serves six.

Contributed by: Hélène Laliberte Bickford

Swiebick Pie

1 cup graham cracker crumbs
1/2 cup crushed walnuts
1/3 cup sugar
1/4 cup melted butter
1/4 tsp. cinnamon
pinch of salt

<u>Custard:</u>
3 egg yolks
1 1/2 cups milk
1/3 cup sugar
1 T. cornstarch, heaping

<u>Meringue</u>:
3 egg whites
1 1/2 T. sugar

Mix the cracker crumbs, walnuts, sugar, melted butter, cinnamon and salt together. Reserve 1/2 cup for topping and shape the rest in a 9" pie plate and bake at 300° for 15 minutes. Cook the egg yolks, milk sugar and cornstarch over low heat until thickened, approximately 1/2 hour, stirring constantly. Pour into the pie crust. make the meringue out of whites and sugar. Beat until peaks are stiff. Spread on top of the custard mixture. Bake at 325° for 25 minutes. Cool and serve.

Contributed by: Deborah Dombroski

Butterscotch Pie

2 T. butter
1/2 cup cream or evaporated milk
2 cups brown sugar
3 T. flour
1/4 cup cornstarch
1/8 tsp. salt
2 cups milk
6 T. sugar
3 eggs
1/4 tsp. vanilla
3/4 tsp. cream of tartar
baked pie shell

Melt butter in medium sized skillet. Add cream or evaporated milk. Bring to a boil and cook for 5 minutes, stirring constantly with a wire whisk. Mix flour, cornstarch and salt with 1 cup milk. Scald 1 cup milk and add to sugar. Then add cold milk mix and whisk well. Cook until thick, stirring constantly. Separate the eggs. Beat the yolks and add a small amount of hot pudding, stir and add to the rest in the skillet. Stir constantly. Cook 2-3 minutes. Add the vanilla. Pour into the cooked pie shell. Whip the egg whites until stiff, not dry and add the cream of tartar. Slowly add 6 tsp. sugar, 1/2 tsp. at a time. Spread over the pie, making sure it seals between the pudding and the crust. Top with meringue and brown lightly at 350°.

Contributed by: Jean W. Putonen

Chocolate Fudge Pie

1 stick margarine
1 cup sugar
1 cup chocolate bits
1 T. flour
3 T. water
1 tsp. vanilla
2 eggs, beaten
1 pie shell

Melt the margarine, sugar and chocolate together in a saucepan, stirring until smooth. Add the flour, water and vanilla. Turn off the heat and fold in 2 beaten eggs. Pour into an unbaked pie shell and bake at 350° for 30-40 minutes or until well set. Cool 30 minutes before serving. This is a caterer's secret recipe. Can be topped with whipped cream.

Contributed by: Bonnie Wilson

Crunch Ice Cream Pie

1 qt. ice cream
1 (6 oz. pkg.) chocolate bits
2 1/2 cups Rice Crispies
2 T. butter

Melt the butter and chocolate in a double boiler. Add the Rice Crispies and press 1/2 of mixture in an 8" pie pan. Add the ice cream (chocolate chip, coffee, or strawberry are great). Spread remaining pie crust on top. Serves 8. A snap to make!

Contributed by: Deb McGrath

Ice Cream Sundae Pie

3 pints vanilla ice cream (not quite 1/2 gallon)
3 T. creme de menthe
1 9" Graham cracker pie crust
fudge sauce (recipe on page 184)
1 cup heavy cream, whipped
1/4 cup chopped walnuts

Soften the ice cream and turn it into a large bowl. Pour the creme de menthe over it and swirl it just enough to make a marbled effect. Do not overmix. Return the ice cream mixture to the container and refreeze. Fill the pie shell with scoops of the ice cream, mounding it in the center. Pour 1/2 of the fudge sauce over the top. Store in the freezer until serving time. Just before serving, garnish with mounds of whipped cream. Sprinkle with nuts. Serves 8.

Contributed by: Rosina Calderwood

Candy Bar Pie

1 (6 0z.) pkg. Hersey's candy bars (with almonds if desired)
18 large marshmallows
1/2 cup milk
1 cup heavy whipping cream
1 graham cracker crust

Break candy bars into pieces. Put in a microwavable bowl with marshmallows and milk. Microwave on High for 4 minutes. Stir to blend. Microwave on High for 2 more minutes. Cool to room temperature. Whip the cream to stiff peaks. Fold into the cooled chocolate mixture. Mound into the pie shell. Refrigerate for 2 hours. Freezes well.

Contributed by: Toni Bressette

Oatmeal Jumbos

1 1/2 cups flour
1 cup (2 sticks) margarine, softened
1 1/4 cups sugar
2 tsp. vanilla
1 tsp. salt
3 1/2 cups old-fashioned oats, uncooked
1/4 cup light brown sugar
1 1/2 tsp. baking soda
2 large eggs

About 2 hours before serving or early in day:
Into a large bowl, measure all ingredients except the oats. With a mixer at low speed, beat the ingredients until blended, occasionally scraping the bowl with a rubber spatula. With a spoon, stir in the oats. Preheat the oven to 350°. Shape level 1/4 cups of dough into balls and place about 2 inches apart on an ungreased cookie sheet. Bake cookies 15-17 minutes until golden. With a pancake turner, carefully remove cookies to a wire rack to cool. Repeat with remaining dough. Store in a tightly covered container. Makes about 1 1/2 dozen cookies.

Contributed by: Joanne Bernard

Oats Kookie
(a 100 year old Lithuanian recipe)

1 cup sugar
1 cup flour
1 tsp. baking soda
1 cup margarine, softened
2 cups quick oats

Sift baking soda with the flour. Cream together the sugar and margarine. Add the flour mixture and oats. Shape into balls, put on a greased cookie sheet and flatten with a fork. Bake at 350° for 12 minutes. Yield: 3 dozen cookies.

Contributed by: Betty Gill

Butterscotch Chow Mein Cookies

4 oz. butterscotch chips
1 tsp. vanilla
1 1/2 oz. diced toasted walnuts
2 T. light corn syrup
3 cups chow mein noodles

Line a large baking sheet with foil and set aside. In a medium saucepan, over medium heat, combine the butterscotch chips, corn syrup and vanilla. Stir until the butterscotch chips melt and the mixture is smooth. Remove from heat. Add the noodles and walnuts to the saucepan, stirring to coat completely. Using a tablespoon, divide the mixture into 24 pieces. Shape with hands into balls; place on the prepared baking sheet. Let the cookies stand for 30 minutes or until completely dried. Store the cookies in an airtight container in the refrigerator.

Contributed by: Joanne Bernard

Cory's Prize-Winning Chocolate Chip Cookies

2 sticks (1 cup) butter or margarine. (Let soften at room temperature for an hour or two before you begin mixing, to make creaming easier.)
1/2 cup peanut butter, smooth or chunky
1 cup brown sugar, packed
1/2 cup white sugar
2 eggs
2 cups flour
1 tsp. baking soda
1 1/2 cups oatmeal, quick cooking or old-fashioned
1/2 cup chopped walnuts
1/2 cup raisins
6 oz. chocolate chips
1/2 cup coconut flakes

First, assemble all ingredients and utensils, then wash your hands (even if they're not dirty). Grease a pizza pan or cookie sheet and set aside. Preheat oven to 375°. You may need a grown-up's help with this.

Cream butter, peanut butter, and sugars in a large bowl. Stir until well mixed and smooth. Break two eggs into a medium bowl and beat until foamy, using an egg beater or fork. Pour into a large bowl and use a spoon to blend the beaten eggs into the creamy mixture. Sift the flour and baking soda into a second medium bowl. Add half of it to the dough and stir gently. Then add the rest, and blend well. Add the oatmeal and stir gently until well mixed. Add the walnuts, raisins, and chocolate chips, again stirring gently. Use a mixing spoon to scrape the dough from the bowl onto the pizza pan. Pat out the dough with clean hands until it evenly covers the entire pan. (If using a cookie sheet, spread the dough into a circle about 14 1/2 inches across and 1/2 inch deep.) Bake for 8-10 minutes. Remove from oven and sprinkle coconut on top of dough, patting it down with the back of a spoon. Continue baking for another 10-15 minutes (wash bowls and beaters and things while you wait), or until the cookie is firm and golden brown. Allow the cookie to cool slightly and slice pizza-style.

To make Kevin's cookies, drop dough by heaping teaspoons onto a greased cookie sheet. Bake 10 minutes or until golden brown. Makes one cookie pizza or about 5 dozen drop cookies.

Contributed by: Mrs. Bergeron's Third Graders 1990-1991

Seven Layer Cookies

1/2 stick butter
1 cup graham cracker crumbs
1 cup flaked coconut
1 (6-oz.) pkg. chocolate chips
1 (6-oz.) pkg. butterscotch chips
1 can sweetened condensed milk
1 cup chopped pecans

Melt butter in a 9 x 13" baking pan. Add ingredients by layers in order listed. Bake for 30 minutes at 350°. Let cool in pan, and then cut into small squares. Easy! And so-o-o-o rich and sweet!

Contributed by: Bonnie Quackenbos

Coconut Fudge Cookies

2 cups granulated sugar
1/2 cup milk
1/2 cup butter
6 T. baking cocoa
1/2 cup chopped walnuts or pecans
pinch of salt
1 tsp. vanilla
3 cups quick Quaker oats
1 cup shredded coconut

Bring sugar, milk, butter, cocoa and salt to a full rolling boil. Remove from stove. Add vanilla, oats, coconut and nuts. Stir thoroughly and drop by teaspoonfuls on waxed paper and allow to cool. A great Christmas cookie.

Contributed by: Carmelita Bartels

May 3, 1895 -- The fishing season has opened very well, upwards of 50 pounds of salmon and trout was taken before 10 a.m. Wednesday. Salmon were caught that weighed 8 pounds each.

Royal Ginger Snaps

3/4 cup shortening
1 cup sugar
1/4 cup light molasses
1 beaten egg
2 cups flour
1/2 tsp. salt
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. cloves
1 tsp. ginger

Cream together the shortening and sugar. Add the molasses and egg and beat well. Sifted the dry ingredients and stir into egg mixture. Mix well. Roll in small balls and dip in sugar. Place on a greased cookie sheet and bake at 350° for 8 to 10 minutes. Let cool before removing from cookie sheet.

Contributed by: Dorothy Jones

Potato Chip Cookies

1/2 lb. butter
3/4 cup sugar
1 3/4 cups sifted flour
1 tsp. vanilla
1 cup crunched potato chips

Cream together the butter and sugar. Add the flour and vanilla. Add the potato chips and blend. Form into small balls and press out on an ungreased cookie sheet with a fork. Bake at 350° for 10-15 minutes. If desired, sprinkle with powdered sugar while still warm but not hot. Makes 2 to 3 dozen cookies.

Contributed by Joanne Skelley

Lemon Cookies

1 pkg. lemon cake mix
2 cups (4 1/2 oz. carton) frozen whipped topping
1 egg beaten
1/2 cup confectioners sugar

Grease a cookie sheet. Combine the cake mix, topping and beaten egg in a bowl. Stir until well blended. Drop by teaspoon into powdered sugar. Roll to coat. Place 1 1/2 " apart on the cookie sheet. Bake at 350° for 10 to 12 minutes or until light golden brown (do not bake too long).

Contributed by: Hazel Young

Aunt Claire's Molasses Sugar Cookies

3/4 cup shortening
1 cup sugar
1/4 cup molasses
1 egg
2 cups flour
1/2 tsp. cloves
1/2 tsp. ginger
1 tsp. cinnamon
1/2 tsp. salt
2 tsp. baking soda

Melt shortening in 3-qt. pan, cool. Add sugar, molasses and egg; beat well. Add dry ingredients, chill 1 hour. Form 1" balls and roll them in sugar. Bake 8 to 10 minutes at 375°.

Contributed by: Francie Mulder

Hermits

1/2 cup margarine
1 1/4 cups sugar
1 egg
1/4 cup molasses
3 cups flour
1/2 tsp. salt
1 1/2 tsp. baking soda
1 tsp. cloves
1 tsp. ginger
1 tsp. cinnamon
3 oz. water
1 cup raisins
nuts

Cream together the margarine and sugar. Add the egg and molasses and mix well. Sift together the dry ingredients and add to the creamed mixture. Mix well with hands. Add the water and stir, then add the raisins and nuts if desired. Using floured hands, make the dough into 4 balls. Stretch each ball into strips and place on two greased cookie sheets. Brush with egg and bake at 375° for 12-15 minutes. Makes approximately 2 dozen.

Contributed by: Maryanne C. Leone

Peanut Butter Granola Bars

1 cup chunky peanut butter
1/3 cup honey
4 squares semisweet chocolate (1 oz. each)
1 cup raisins
2 cups granola

Mix together the peanut butter and honey in a large bowl until smooth. Stir in the raisins and granola until blended. Form one tablespoon of the mixture into a bar, place on a cookie sheet and repeat with all the batter. Refrigerate for one hour. Melt the chocolate in the microwave, stirring occasionally. Drizzle chocolate over the top of each bar. Refrigerate until the chocolate is firm.
Approximately 20 bars

Contributed by: Koko Feeney

Congo Bars

2/3 cup butter or margarine
2 cups brown sugar
3 eggs
2 2/3 cups flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1 cup chopped walnuts
1 cup chocolate chips

Melt the butter in a saucepan. Pour into a bowl and add the brown sugar. Then add the eggs, beating in one at a time. Add to this mixture, the flour, baking powder, salt and vanilla. Spread into a greased 9" X 13" pan and bake at 350° for 30 to 35 minutes. Sprinkle the chocolate chips and nuts on top and press down lightly onto the batter surface.

Contributed by: Matthew Hanson, 12 years old

Fudge Oatmeal Bars

1 cup margarine
2 cups brown sugar
2 eggs
2 tsp. vanilla
2 1/2 cups flour
1 tsp. baking soda
1 tsp. salt
3 cups quick rolled oats

<u>Filling:</u>
1 (12 oz.) pkg. chocolate chips
1 cup condensed milk
2 T. margarine
1/2 tsp. salt
1 cup chopped nuts
2 tsp. vanilla

Cream together the margarine and sugar. Mix in the eggs and vanilla. Sift together the flour, soda, and salt, and stir in the oats. Add the dry ingredients to the creamed mixture. Set aside. In a microwaveable dish, mix the chips, condensed milk, margarine and salt and heat until the chips melt, stirring occasionally. Add the nuts and vanilla. Spread 2/3 of the oatmeal batter on the bottom of a greased 13" X 9" pan. Pour the filling on top, and drop the remaining oatmeal batter by spoonfulls on top of all. Bake at 350° for 25 minutes.

Contributed by: Koko Feeney

Caramel Bars

32 caramels
5 T. light cream
1 cup flour
1 cup oatmeal
3/4 cup brown sugar
1/2 tsp. baking soda
1/4 tsp. salt
3/4 cup butter, softened
6 oz. package chocolate bits
1/2 cup chopped walnuts

Melt caramels in cream in a double boiler and cool (takes about 1/2 hour). Combine the flour, oatmeal, brown sugar, baking soda, salt and butter and beat with a mixer until crumbly. Press 1/2 of the crumb mixture into a greased 8" or 9" pan and bake at 350° for 10 minutes. Sprinkle the chocolate bits and nuts over the cooked mixture, then pour the melted carmels over that. Sprinkle the remaining crumb mixture on top and bake for 15 minutes more. Cool completely before cutting and serving.

Contributed by: Judy Stansfield

July 17, 1902 -- George's Mills -- The boarders at Pleasant Home held a donkey party Saturday night. Much merriment was caused.

Nanaimo Bars

An old Christmas recipe from Nanaimo on Vancouver Island

Crumb Mixture:

1/2 cup unsalted butter
1/4 cup sugar
1/4 cup unsweetened cocoa
1 tsp. vanilla
1 egg
1 1/2 cups graham cracker crumbs
1/4 tsp. salt
3/4 cup flaked coconut
1/2 cup chopped pecans

Cream Filling:

1/2 cup unsalted butter softened
1 (3 oz.) package cream cheese softened
2 T. instant vanilla pudding mix
1 cup confectioners sugar
2 T. milk

Chocolate Glaze:

4 squares (1 oz. each) semisweet chocolate
1 T. butter

Grease a 9" square pan, set aside. In a heavy sauce pan, combine the first six ingredients of "crumb mixture" and cook over low heat, stirring constantly until mixture coats a spoon. Stir in the last 3 ingredients of the "crumb mixture". Press the mixture evenly into the pan. Filling: Cream the butter, cream cheese and pudding mix. Beat in the confectioners sugar and milk. Spread over the graham mixture and refrigerate 30 minutes or until the pudding layer is firm. Glaze: In a double boiler over hot, not boiling water, melt the chocolate and butter. Spread evenly over the pudding layer. Slice before glaze hardens. Cut into small squares. Refrigerate until firm. Note: This is best when kept in the freezer and served frozen.

Contributed by: Bonnie Quackenbos

Coconut Chews

1/4 cup butter
1 cup dark brown sugar
1 egg
1 tsp. vanilla
1/2 cup flour
1 tsp. baking powder
1/2 tsp. salt
3/4 cup coconut

Melt butter in a saucepan. Stir brown sugar into it until dissolved. Cool slightly and beat in the egg and vanilla. Sift, then measure the flour. Resift with baking powder and salt. Stir flour mixture into the butter mixture and add the coconut. Bake in a greased and floured 9" square pan for 30 minutes at 350°. Cut into squares when cool.

Contributed by: Janette Smith

Raisin Squares

<u>Crumb Mixture:</u>
1 1/2 cups sifted flour
1 cup brown sugar
3/4 cup water
1 tsp. baking powder
1 1/2 cups quick rolled oats

<u>Fruit Spice Filling:</u>
2 cups raisins
1 1/2 cups hot water
1 cup sugar
2 T. flour
1 tsp. cinnamon
1/2 tsp. cloves
1 tsp. vinegar
1 T. butter

Combine all the ingredients of the crumb mixture, making a crumbly mix. Pat 2/3 of the mixture into a greased 13" X 9" X 2" baking pan. Then combine all the ingredients of the fruit spice filling in a saucepan. Bring to a boil and continue cooking until thick, stirring occasionally. Spread the filling over the crumb mix. Cover with the remaining crumbs. Bake at 350° for 35 minutes.

Contributed by: Ellie Davis

Cheesecake Squares

2/3 cup brown sugar
2 cups flour
2/3 cup margarine, melted
8 oz. cream cheese, softened
1/4 cup sugar
1 egg
1 cup sour cream
1/2 tsp. vanilla

Mix the brown sugar and flour in a large bowl. Stir in the melted margarine, blending until light and crumbly. Press into a lightly greased 9" X 13" pan. Bake at 350° for 15 minutes. Combine remaining ingredients in a mixing bowl; beat at medium speed until smooth. Pour over the baked crust. Return the pan to the oven and bake for 30 minutes longer. Cool, then cut into 24 squares.

Contributed by: Maryanne C. Leone

Lemon Squares

6 T. margarine
1 cup sugar
2 eggs, beaten
1 1/2 cups sifted flour
1 1/2 tsp. baking powder
rind of 1 lemon, grated
1/4 tsp. salt
1/2 cup milk

<u>Topping</u>
2/3 cup sugar
juice of 1 lemon

Cream together the margarine and sugar, beat in eggs. Add the flour mixed with baking powder and salt. Stir in lemon rind and add milk. Pour in a greased and floured 9" X 13" and bake for 25 minutes at 350°. Mix the topping ingredients together. When the cake is almost done, spoon the topping over the top and bake 5 minutes longer. Cut into 2" squares while warm.

Contributed by: Dorothy A. Secord

Apricot Squares

1 1/2 cups flour
3/4 cup butter or margarine
1 1/2 tsp. baking powder
18 oz. apricot jam (1 1/2 jars)
2 small eggs, beaten
1 1/2 T. flour

Topping:

1 1/2 T. butter or margarine
3/4 cup sugar
3 egg yolks
1 1/2 tsp. vanilla
3 cups fine coconut
3 egg whites

Cut margarine into flour and baking powder. Add beaten eggs with 1-1/2 T. flour; spread in 9 x 13 x 2" baking dish and spread with jam. Spread with Topping.

For Topping: Cream butter or margarine and sugar together. Add egg yolks and vanilla, beat. Add coconut and mix well. Spread mixture over the jam. Slightly beat the egg whites. Using a pastry brush spread egg whites over the top of everything. Bake at 350° for 25 minutes or until golden brown. Cool and cut into squares.

Contributed by: Dorothy A. Secord

July 17, 1902 -- Some of our people while driving along the quiet country roads report meeting an automobile which caused lively times with horses, but no serious damage has been done yet.

Apricot Jam Bars

2 sticks butter or margarine, softened
1 cup sugar
1 egg yolk
2 cups flour
3/4 cup chopped walnuts
1 (10 oz.) jar apricot jam

Cream together the butter or margarine and sugar in a large bowl. Add the egg yolk and mix well. Stir in the flour, then add the walnuts and blend well. The dough will be soft. Spread 3/4 of the dough in the bottom of a 9" X 13" baking pan. (This is a very thin batter, but it will cover the entire baking dish.) Take the jam by teaspoonfuls and spread with a knife over the dough. Place the remaining 1/4 of the batter on top of the jam by teaspoonfuls here and there. Bake at 350° until the top is golden brown, for 40 to 45 minutes. Cool slightly before cutting into 36 bars.

Contributed by: Carmelita Bartels

Apple Snack
Sunapee Second Grade Favorite

2 pkg. English Muffins
1 jar peanut butter
3 to 4 apples
1/2 cup raisins

Slice the muffins in half and toast. Spread peanut butter on each half and top with apple slices and raisins. Pop under the broiler for a very short time, about a minute and be sure to watch closely so they don't burn. Serve immediately. Serves 24.

Contributed by: Sunapee Second Graders

Strawberry Pizza

1 pkg. refrigerator cookie dough
1 (8 oz.) pkg. cream cheese
1 cup sour cream
1 cup powdered sugar
strawberries

Glaze:
2 cups water
1 1/4 cups sugar
1/4 cup cornstarch
1 small box strawberry jello

Spread cookie dough on a 13-14" pizza pan, or on 2 9" round pans. Bake according to directions on the package and cool. Whip together the cream cheese, sour cream and powdered sugar. Spread on the crust. Arrange the strawberries, which have been cut in half, on top of the cream mixture. To make the glaze, mix together the water, sugar, and cornstarch and boil until clear. Stir in the jello. Cool and pour over the strawberries. Garnish with whipped cream if desired.

Contributed by: Duffy Carruthers

Chocolate Peanut Butter Pizza

1/2 cup sugar
1/2 cup brown sugar
1/2 cup margarine
1/2 cup peanut butter
2 cups miniature marshmallows
1/2 tsp. vanilla
1 egg
1 1/2 cups flour
6 oz. pkg. chocolate chips

Heat oven to 375°. In a large bowl, combine the sugar, brown sugar, margarine, peanut butter, vanilla and egg. Blend well. Stir in flour. Press dough firmly and evenly over the bottom of a 12" -14" pizza pan, forming a rim on the edge. Bake at 375° for 10 minutes. Remove from oven and sprinkle the marshmallows and chocolate chips of top. Continue to bake for another 5-8 minutes or until the marshmallows are lightly browned.

Contributed by: Allisen E. Heath

Devil Dogs

1 cup sugar
1/2 cup shortening
1 egg
1/2 cup cocoa
1 cup milk
2 cups flour
1/2 tsp. baking powder
1 1/2 tsp. baking soda
1 tsp. vanilla
1/2 tsp. salt

Filling:

1 2/3 cups confectioners sugar
1/2 jar marshmallow Fluff
3/4 cup margarine

Mix the first set of ingredients well and drop by teaspoonfuls on a greased cookie sheet. Then spread. Bake for 7 or 8 minutes at 400°. Mix the filling ingredients well and spread on the Devil Dogs to make a sandwich effect. Makes about 25.

Contributed by: Marian Southall

Walnut Fudge Brownies

1/2 cup sifted flour
1/8 tsp. baking powder
1/8 tsp. salt
1/2 cup butter, softened
2 squares unsweetened chocolate, melted
1 cup coarsely chopped walnuts
1 cup sugar
2 eggs
1/2 tsp. vanilla

Preheat oven to 325° and lightly grease an 8" X 8" X 2" pan. Sift flour, baking powder and salt. In a small bowl, using an electric mixer, beat butter, sugar, and eggs until mixture is light and fluffy. Beat in melted chocolate and vanilla. At low speed, blend in flour mixture. Fold in chopped walnuts. Spread evenly in the prepared pan. Bake 30 minutes. Cool 10 minutes and cut into squares with a sharp knife. Let cool completely in pan.

Contributed by: Tommy Perkins

Caramel-Fudge Brownies

1 (14 oz.) pkg. caramels
1/3 cup evaporated milk
1 box devils food cake mix
3/4 cup butter, melted
1/3 cup evaporated milk
1 1/2 cups chocolate chips

In a heavy saucepan, combine the caramels and the 1/3 cup evaporated milk. Cook over low heat until the candies are melted. Grease a 9" X 13" pan. In a large bowl, combine the cake mix, butter, and remaining 1/3 cup evaporated milk. Stir until the dough begins to mass together. Press two thirds of the mixture into the bottom of the prepared pan. Bake at 350° for 6 minutes. Remove the pan from the oven and spread the chocolate chips and the caramel mixture on top of partially baked brownie layer. Place remainder of dough over the caramel layer. Bake for an additional 15 to 18 minutes.

This is an all-time favorite at Fisher's Bay.

Contributed by: Cindy Mathews

Apple Brownies

2 sticks margarine, melted
2 eggs
2 cups sugar
2 cups flour
1/2 tsp. salt
1/2 cup chopped nuts (optional)
brown sugar
1 tsp. baking soda
1 tsp. baking powder
1 tsp. cinnamon
2 cups chopped apple

Mix ingredients together and sprinkle with brown sugar. Bake in a greased 9" X 13" pan at 375° for 30-35 minutes. Let cool completely before removing from pan.

Contributed by: Pat Hess

Butterscotch Fudge Bars

1/2 cup butter
1 oz. unsweetened chocolate
1 1/2 cups packed brown sugar
3 eggs
1 tsp. vanilla
1 1/2 cups flour
1/2 tsp. baking soda
1/2 cup nuts

Golden Frosting:
6 T. butter
2 cups sifted confectioners sugar
1/2 tsp. vanilla
2 T. hot water

In a sauce pan melt the butter and chocolate. Remove from heat and stir in the brown sugar. Add eggs and beat well until blended. Stir in the vanilla. Sift together the flour and baking soda, then add. Fold in the nuts. Spread in a greased 9" x 9" pan and bake at 350° for 30-35 minutes. Cool. Prepare frosting by browning the butter, then cool it. Gradually beat in the sugar and vanilla. Slowly add the hot water until spreading consistency.

Contributed by: Audrey Aiken

Peanut Butter Fudge

2 cups sugar
1/2 cup milk
2 heaping T. peanut butter
vanilla, if desired
salt, if desired

Topping:
bitter chocolate

Boil the sugar, peanut butter, milk, vanilla and salt for exactly 5 minutes. Beat until thick. Pour into a buttered plate. When cool, spread with melted bitter chocolate.

Contributed by: Victoria Skeats

Microwave Fudge

2 lb. confectioners' sugar, sifted
1 cup unsweetened cocoa
1/2 cup milk
1 cup butter or margarine
1 1/2 cups chopped nuts
2 T. vanilla

In a large bowl, mix sugar and cocoa. Pour milk over and place butter on top; do not stir. Microwave on High 5-6 minutes until butter is melted; then add nuts and vanilla. Beat with mixer until smooth and spread in greased 9 x 9" pan or dish, and refrigerate.

Contributed by: Francie Mulder

Wendell's Fudge

2 squares unsweetened chocolate
3/4 cup evaporated milk
1 lb. confectioners sugar
3 T. marshmallow Fluff (heaping)
1 tsp. vanilla
1 cup walnuts

Bring chocolate, milk and sugar to a boil. Cook 8 minutes, stirring constantly. Pour in mixing bowl and add marshmallow and vanilla. Beat. Just before it sets up, add walnuts. Put fudge in a greased 8" pan. Refrigerate and cut into squares.

Contributed by: Wendell P. Carter

Cherry Crunch

1 can cherry pie filling
1 T. lemon juice
1 stick butter, melted
1 pkg. white cake mix
1/2 cup chopped nuts
whipped cream

Spread cherry pie filling in an ungreased 9" X 9" pan. Sprinkle with lemon juice. Mix the butter, cake mix and nuts together. Spread over the pie filling. Bake at 350° for 30 minutes. Top with whipped cream. Good hot or cold.

Contributed by: Betsy Alexander

Rhubarb Crisp

4 cups rhubarb
1 1/2 tsp. cinnamon
1/2 cup walnuts
1/3 cup raisins
1 1/2 cups flour
1/4 cup margarine
1/2 cup brown sugar
1 cup orange juice
zest from 1 orange

Slice the rhubarb in 1/2 inch pieces and spread out in a 9" X 13" baking dish. Sprinkle the cinnamon evenly over the rhubarb. Roughly chop the walnut and distribute along with the raisins over the rhubarb. Similarly, sprinkle the flour over the rhubarb mix evenly. Melt the margarine with the brown sugar in a measuring cup, stir, and pour evenly over the mix. Pour the orange juice evenly over the mix. Using a fork, turn the mix, much like tilling garden soil. Top with orange zest. Bake at 350° for 30 minutes. Serve hot or cold. Top with a scoop of vanilla ice cream, ice milk, or frozen yogurt.

Contributed by: Ed Epremian

Blueberry Dessert

#1 - 2 cups blueberries and juice of 1/2 lemon

#2 - 3/4 cup sugar
3 T. butter
1/2 cup milk
1 cup sifted flour
1 tsp. baking powder
1/4 tsp. salt

#3 - 1 cup sugar
1 T. cornstarch
1/4 tsp. salt

Place blueberries in 8 x 8" pan, pour lemon juice over. Spread batter #2 over berries. Sprinkle #3 on top. Pour 1 cup boiling water over all; bake 1 hour at 350°.

Contributed by: Mary Teach

Blueberry Grunt

1 cup flour
1 cup sugar
dash of salt
dash of cinnamon
2 tsp. baking powder
3/4 cup milk
1 egg
1 tsp. vanilla
6 T. butter
4 cups blueberries

Mix dry ingredients together. Stir in the milk, egg, vanilla and melted butter. Pour into a greased 9" baking pan. Sprinkle the blueberries on top. Bake at 375° for approximately 1/2 hour. Serve warm with cream if desired. Serves 16.

Contributed by: Terry Hamilton

Blueberry Apple Crisp

3 cups blueberries
3 cups very tart apples
brown sugar (to taste)
1 cup flour
1/4 cup butter, melted
3/4 cup white sugar
1 tsp. baking powder
3/4 tsp. salt
1 egg, beaten
cinnamon

Grease a baking dish. Spread blueberries and sliced apples evenly in pan and add brown sugar to taste. Mix remaining ingredients with a fork until mixture becomes crumbly. Sprinkle this mixture over the fruit. Top with cooled melted butter and sprinkle with cinnamon. Bake at 350° for 30 minutes or until top is golden brown. Serve warm with cream. Serves 6-8.

Contributed by: Janette Smith

Mom Hooper's Fruit Dessert

3 apples, peeled and cored, sliced in small pieces
3 oranges, peeled and each section cut in half
3 bananas, sliced
1 cup miniature marshmallows
1 can (20 oz.) chunk pineapple, drained
1 cup walnuts, chopped
1/2 pint whipped cream

Combine all of the ingredients and chill.
Serves 12-15.

Contributed by: Betty Ramspott

Tutti-Fruiti Mix

1 (8-oz.) can pineapple tidbits
1 (11-oz.) can mandarin oranges
1 (17-oz.) can fruit cocktail (unsweetened)
1/2 cup flaked coconut
2 T. lemon juice
1 pkg. instant lemon pudding
2 bananas

Combine pineapple, oranges and fruit cocktail. Add coconut and lemon juice. Sprinkle lemon pudding over all and stir; chill. Before serving add 1-1/2 cups sliced bananas. May be served with whipped cream.

Contributed by: Marge Banas

Strawberry Bralee

2 (3 oz). packages of cream cheese, softened
8 oz. sour cream
2 T. brown sugar
1 qt. fresh strawberries (cut in half)
2 T. brown sugar (sifted)

Beat cream cheese until fluffy. Add sour cream and 2 T. brown sugar. Beat until smooth. Place halved berries in an 8" round baking dish. Spoon cream mixture on top. Sift 2 tablespoons of brown sugar on top. Bake and serve immediately. Serves 4-6. Oven 450° for 3-4 minutes.

Contributed by: Joyce Carter

Chocolate Trifle

1 pkg. chocolate cake mix
1 pkg. instant chocolate pudding
Cool Whip
Creme de Menthe liquor

Bake the cake in a 13" X 9" pan according to the directions on the package. Remove from pan and cut off about 1/3 of the cake and set it aside. Poke holes in the remaining cake and drizzle with Creme de Menthe liquor. Crumble the 1/3 of the cake into the bottom of a trifle bowl or a straight-sided container. Mix the pudding according to the package directions and spread a layer over the crumbs to the edge of the bowl. Spread a layer of Cool Whip to the edges. Repeat the layers, ending with Cool Whip. Decorate with either chocolate curls or mini-chocolate chips. Refrigerate overnight to blend the flavors. Serves about 10. This cake is very popular so doubling it is a good idea if you plan to take it to a party.

Contributed by: Maryanne C. Leone

Maine Indian Pudding

4 cups milk
2 heaping T. cornmeal
1/2 cup cold water
1 heaping T. flour
1/2 cup sugar
1/2 cup molasses
1 egg, slightly beaten
1 tsp. salt
1 T. butter

Heat 2 cups of milk to boiling point. Mix cornmeal and flour with water and add to the hot milk. Cook over medium heat until thick. Put sugar, molasses, egg, and salt in a baking dish and stir. Add hot ingredients, mix well. Add remaining 2 cups of cold milk and stir in butter. Bake uncovered at 250° for 3 hours. Stir every 45 minutes or so. Serves 6-8. Good with heavy unwhipped cream. Will keep in a cool place several days. This was my great-grandmother's recipe. I bake it in an old-fashioned bean pot, as she did.

Contributed by: Alice DeCourcy

Grapenut Pudding

5 large eggs
6 cups warm milk
1 1/2 cups sugar
1 pinch salt
1/4 tsp. nutmeg
1 cup grapenuts

Beat eggs until blended, but not frothy. Add warm milk and blend. Add sugar and stir until dissolved. Add salt and nutmeg and pour the custard into a greased baking dish. Place the dish in a pan of hot water, sprinkle the grapenuts evenly over the pudding BUT DO NOT STIR. Bake at 325 for 1 1/5 hours or less. It is done when a silver knife comes out clean.

Contributed by: Marilyn Pike

Rom Fromage
(Danish Rum Pudding)

4 eggs, separated
2/3 cup sugar
1 envelope unflavored gelatin
1/4 cup water
1 1/2 oz. rum
1/2 pint whipping cream

Beat eggs yolks and sugar until lemon colored. Soak gelatin in 1/4 cup water and melt over hot water. Combine egg yolks and gelatin mixture and add rum. Let stand until it begins to thicken. Be aware that the gelatin can be tricky. Be careful; when it starts to thicken, don't let it thicken too much nor too little. Fold in stiffly beaten egg whites and whipped cream when the gelatin starts to thicken. Chill until firm.
Serves 4-6

Contributed by: Birthe Lynggaard

Chocolate Sauce

1 oz. chocolate
1 T. Butter
1/3 cup boiling water
1 cup sugar
1/2 tsp. vanilla

Melt the chocolate in a double boiler. Add butter and stir. Slowly add the boiling water. Stir in the sugar and cook in double boiler for 15 minutes. Add vanilla. Serve hot. Can be cooled and reheated. Serves 6.

Contributed by: Ramona Meacham

Fudge Sauce II

3 squares unsweetened chocolate
1/2 cup water
1/2 cup sugar
3/4 tsp. vanilla
3 T. butter
1/4 tsp. salt

In a small saucepan, combine the chocolate with the water and cook over low heat, stirring occasionally until the chocolate is melted. Add sugar and salt and cook stirring until the sugar is melted and the mixture is smooth and thickened, about five minutes. Remove from heat, stir in butter and vanilla. Let cool. Makes 1 1/2 cups. Good in Ice Cream Sundae Pie recipe, page 158.

Contributed by: Rosina Calderwood

April 20, 1889 -- George's Mills -- The proprietors of "Pleasant Home" are making an extensive addition to their summer house, 75 x 30, three stories with French roof.

Mascarpone
(Sauce for Fruit)

8 oz. plus 3 oz. cream cheese, softened
1/2 cup sifted confectioners sugar
2 T. Half & Half
3 T. orange liqueur (Grand Marnier)
1 T. thawed orange juice concentrate
1 T. grated orange peel

Mix all ingredients in a food processor until smooth. Refrigerate until ready to use. Spoon over cut up fresh fruit. Fruit that has been marinated in orange juice, limeade concentrate and Grand Marnier is particularly good.

This sauce is so good you'll want to eat it plain!

Contributed by: Bonnie Quackenbos

Never Fail Meringue

1 T. cornstarch
1/2 cup water
3 egg whites (room temperature)
6 T. sugar
1/2 tsp. salt
1 tsp. vanilla

Blend cornstarch and water until smooth. Cook over moderate heat, stirring constantly until thickened. Cool to room temperature. Beat egg whites until foamy. Gradually add cornstarch mixture along with sugar, vanilla and salt, beating at low speed until meringue is stiff. Spread on hot pie and brown in moderate oven.

Contributed by: Janet Ramspott

After Dinner Meringues

6 egg whites at room temperature
1/8 tsp. cream of tartar
1 1/2 cups sugar
1/2 tsp. vanilla

Beat egg whites until frothy in a large bowl with an electic mixer on high speed. Beat in the cream of tartar until soft peaks form. Slowly add the sugar and continue beating until sugar is dissolved, about 15 minutes. Add the vanilla and continue beating until the meringue looks glossy and holds stiff peaks. Drop by spoonfuls on a greased baking sheet or heap into high mounds and hollow out. Bake at 200° for 1 hour. Turn oven off and leave in for one hour longer, until crispy and dry. Cool on cookie sheets then wrap loosely in plastic wrap.

This is good when served with peppermint ice cream and chocolate sauce on the top.

Contributed by: Elsie Anderson

July 26, 1889 -- M. L. Sargent has built an extension to his wallet shop owing to his having so many orders ahead.

The Inn Favorites

Haus Edelweiss Apfelpfannukuchen (Apple Pancakes)

2 to 3 McIntosh apples
nutmeg
1 1/2 cups unbleached flour
1 tsp. salt
3 eggs (2 separated, 1 whole)
3 T. butter, melted
cinnamon
brown sugar
3 T. sugar
2 tsp. baking powder
1 cup milk

The night before, pare and slice the apples and sprinkle with cinnamon and nutmeg to taste. Cover and refrigerate overnight. The day of serving, preheat the oven to 400°. In each of two 6" cast iron skillets or au gratin pans, melt a teaspoonful of butter to coat the bottom of the pan. Then while the pan is still hot, sprinkle with brown sugar. Cover the sugar with a layer of the seasoned apples, reserving half of the apples for another layer. Then spray the inside of the pans with non-stick vegetable spray.

To prepare the batter, sift all the dry ingredients together in a mixing bowl. Beat the separated egg whites until stiff and set aside. Add the milk, melted butter, egg yolks and unseparated egg to the dry ingredients. Fold in the egg whites. Spoon half of the batter into the pans. On top of this batter, add a layer of the seasoned apples and 1 1/2 to 2 tablespoonsful of brown sugar. Top this layer with the remaining batter. Place the pan in the oven and bake for 30 minutes. Each pan is one large serving. If desired, top each pancake with whipped cream or maple syrup.

Contributed by: Haus Edelweiss

Autumn Bisque

2 1/2 lb. butternut squash
1 onion
1 carrot
1 stalk celery
2 T. butter
5 cups chicken stock
1/2 tsp. salt
1/4 tsp. ground pepper
1/4 tsp. ground ginger
1 1/2 cups light cream

Peel and seed the squash and cut into 1 inch cubes. Add the chopped onion, carrot and celery to the melted butter in a 4 quart saucepan. Saute until the onion is transparent and the carrot and celery are wilted. Add the squash, chicken stock and salt. Bring to a boil, cover, and reduce the heat. Cook for 40 to 50 minutes or until the squash is tender. Add the ginger and pepper. Puree in a blender or food processor. Add the cream, reheat and serve with a dash of whipped cream.

Contributed by: Pleasant Lake Inn, Margaret and Grant Rich

Broiled Bay Scallops

1/2 cup scallops for each serving
1 T. dry white wine
1 T. melted butter (or a bit more)
salt and pepper to taste
very fine breadcrumbs
dried parsley flakes

Place the scallops in individual ramekins and top with the balance of the ingredients in the order given. Sprinkle the very fine breadcrumbs on top. Broil 3 inches from high flame or heat, for 4 minutes only. Sprinkle with dried parsley flakes and serve immediately. This recipe is for an individual serving and can be multiplied easily.

This very simple recipe is one frequently asked for at the Woodbine Cottage, one of the Sunapee area's oldest restaurants.

Contributed by: The Woodbine Cottage, Elinor Hill

Boneless Chicken Breast with Cranberry Glaze

6 boneless, skinless 6 oz. chicken breast halves
salt and pepper
flour
salad oil

<u>Glaze:</u>
1 lb. can whole cranberry sauce
3/4 cup cranberry juice
2 T. brown sugar
1 T. cornstarch
1 tsp. ground nutmeg
1 tsp. marjoram
1 T. minced onion

Salt and pepper the chicken and coat with flour. Brown in hot oil. Reduce the heat and cook slowly for 20 to 30 minutes, turning occasionally. Drain on paper towels. Mix the sugar and cornstarch in a one quart saucepan. Slowly stir in the cranberry cocktail juice until smooth. Add the cranberry sauce, spices and onion. Cook over medium heat, stirring until the mixture comes to a boil. Spoon over the top of the chicken and serve.

Contributed by: Pleasant Lake Inn, Margaret and Grant Rich

April 28, 1893 -- It is claimed that an address and the late style two cent postage stamp can be put upon a common sized envelope without one crowding the other.

Coconut Oatmeal Cookies

1/2 cup margarine
1/2 cup sugar
1/2 cup brown sugar
1 egg
1 tsp. vanilla
1 1/4 cups flour
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1 cup oatmeal
1 cup coconut

Cream together the margarine, sugars, egg and vanilla. Mix in the flour, soda, baking soda, baking powder, and salt. Add the coconut and oatmeal. Drop by tablespoonful onto a greased cookie sheet about 2 inches apart. Bake at 350° for about 8 minutes.
These yummy cookie are served frequently to the guests at the charming Villa dining room. They bake to a light brown and are soft and chewy inside.

Contributed by: Twin Lake Villa, Rick Kidder and Ken Jacques

Dexter's Scones

2 1/2 cups flour
6 tsp. sugar
1/8 tsp. salt
3/4 stick cold butter, cut into pieces
3/4 cup heavy cream
1/3 cup dried currants
1 T. sugar
5 tsp. baking powder
1 tsp. orange peel
2 eggs lightly beaten
egg wash made by beating 1 egg with 1/3 cup milk

In a bowl sift together the flour, baking powder, 6 tsp. sugar and salt. Add the butter and blend the mixture until it resembles coarse meal. Stir in the cream, eggs and currants and combine the mixture until it just forms a dough. Pat out the dough to 1/2" thick on a floured surface, cut into rounds or triangles and arrange on a buttered baking sheet. Brush with egg wash, sprinkle with the remaining sugar and bake at 450° for 12-15 minutes. These should be eaten fresh from the oven.

Contributed by: Dexter's Inn, Holly and Michael Durfor

Fish Florentine

3 to 4 T. butter
flour
salt and pepper
2 lb. fish fillets such as
orange roughy, sole or other light fish
1 T. butter
3-4 shallots, julliened
1 pkg. frozen spinach, defrosted
and drained or fresh steamed spinach
2 T. butter
2 T. vinegar
1 T. butter
1/2 cup heavy cream

Use one skillet for all steps. Lightly coat the fish fillets with flour mixed with salt and pepper to taste. Melt 3-4 tablespoons of butter in a large skillet and saute the fish for a few minutes on each side. Remove to a warm platter. Saute the shallots in 1 tablespoon of butter until tender. Remove from the pan and put spinach in the pan with 2 tablespoons of butter and the vinegar. Season to taste. Heat through and remove to a heated serving plate. Put the cream and 1 tablespoon of butter in the skillet and heat through on low heat, do not boil. Put the fish on top of the serving plate with the spinach on it and top with the shallots. Pour cream over all. Serves 5-6.

Lane has a basic knowledge of good cooking and she developed this tasty recipe from experimentation.

Contributed by 1806 House, Lane and Gene Bellman

Honey Butter

1 lb. butter, softened, not melted
1/3 cup honey

Mix the butter and honey together with a hand mixer. Store in refrigerator or freezer and serve as needed on bread, French toast, waffles, etc. For special occasions, put the mixture in a pastry tube and squeeze rosettes into tiny candy holders.

Contributed by: The Drum Inn and Restaurant, Mrs. Noyes

Lemon Tart

2 unbaked pie crusts
1 T. flour

Filling:
1 (8 oz). pkg. cream cheese, softened
1/3 cup sugar
1 tsp. lemon juice
1 egg

Lemon Layer:
1/4 cup sugar
2 T. flour
3/4 cup light corn syrup
1/3 cup lemon juice
2 T. margarine or butter, softened
1 tsp. grated lemon peel
2 eggs, beaten, reserve 1 tsp. for topping

Topping:
reserved beaten egg
1 tsp. sugar
1/4 tsp. nutmeg

Prepare crusts and place one in a 10" tart pan or an 9" pie pan. Heat oven to 375°. In a bowl, combine the filling ingredients at medium speed until well blended. Spread evenly over the crust in the pan. In the same bowl, combine all the lemon layer ingredients and blend until smooth. Carefully pour the mixture over the filling . Top with the second crust and seal the edges. Slit the top in several places. Brush with egg and sprinkle with sugar and nutmeg. Bake at 375° for 45-55 minutes until golden brown and the filling is set. Cool completely, remove the sides from the tart pan and store the pie in the refrigerator. Makes 10 servings.
A tangy, rich, lemony dessert. One of those "love every bite" recipes.

Contributed by: 1806 House Lane and Gene Bellman

Linguine with Prosciutto, Mushrooms and Tomatoes

3 T. olive oil
3 T. butter
12 oz. fresh mushrooms, thinly sliced
2 large ripe tomatoes, seeded and roughly chopped
1/4 lb. proscuitto, diced
1 T. shallots, minced
1/4 tsp. nutmeg
1 tsp. dried sage
1 cup whipping cream
1 cup Parmesan cheese, grated
1 lb. linguine, cooked al dente and drained
1/4 cup parsley, chopped
coarsely ground black pepper
salt to taste

Heat the olive oil and butter in a large skillet over medium heat until just bubbling. Add the mushrooms and saute for 3 mintues until softened. Add the tomatoes, proscuitto, shallots, nutmeg and sage; saute for 3 minutes longer. Add the cream and when it begins to bubble, add 3/4 cup of the cheese. When blended, add the linguine and toss to cover with the sauce. Add the chopped parsley, several grindings of black pepper and taste for salt. Serve immediately with the remaining Parmesan cheese.

Contributed by: The Inn at Sunapee, Ted and Susan Harriman

Maple Hill Farm Stir-Fry

This recipe is easily prepared in a skillet or wok. I use the grill on my commercial stove. Also, this is a complete meal, containing foods from all groups with the exception of dairy. Serves 4.

Fresh Vegetables:

1/2 lb. mushrooms
1 sweet pepper, preferrably red
2-3 stalks bok-choi or romaine
1 medium onion
2 carrots
1 head of broccoli
1 tomato
1/2 lb. bean sprouts

Fresh Chicken/Meat/Fish:

1/2 boneless skinless breast of chicken
4 oz. hot Italian sausage (2 links)
4 to 6 oz. beef tenderloin
8 to 10 medium shrimp, deveined
teriyaki sauce
curry

Pasta:

linguine enough for 4 servings

May 18, 1894 -- Fruit trees are in nearly full bloom, and the pleasant song of the bobolink and golden robin reminds the farmer that it is time to plant.

Wash and prepare the fresh vegetables. Slice the mushrooms, divide the broccoli into many small heads, slice the pepper into long thin slices, and chop the bok-choi into 1/2" pieces including the green leaf. Slice the onion very thin, slice the tomato into wedges, shred the carrots and the sprouts require no preparation other than washing.

Slice the chicken into long slices. Slice the sausage diagonally and slice the fillet into medium thick long slices. Peel and devein the shrimp and butterfly them.

Prepare the linguine and keep warm. Heat a skillet or wok over medium high heat. Pour in 2 tablespoons of vegetable oil. Add the sausage and cook until just lightly browned, then add the chicken and sprinkle with teriyaki sauce. Continue cooking the sausage and the chicken until the chicken is lightly browned. Remove from skillet or wok. Next, add the beef, sprinkle with teriyaki sauce and lightly fry it, keeping it rare, then remove. Stir in all the vegetables and the shrimp except for the bean sprouts and tomatoes. Add about 2 tablespoons of water and sprinkle with a bit more teriyaki. Stir for about 3 minutes, then add the sprouts and tomatoes along with a dash of curry, if desired. Stir and cook for another 2-3 minutes or until the vegetables start to become tender and the shrimp turns pink. The vegetables should not be too soft, crisp is best.

Stir in the sausage, chicken and beef with all of the vegetables and remove from the heat as soon as everything is hot. Mix with warm linguine and serve. This is served with a small bowl of hot ground peppers, for sprinkling over the servings, if desired.

Contributed by: Maple Hill Farm, Dennis and Roberta Aufranc

Oven Pancake with Cider Sauce

3/4 cup flour
1 1/2 tsp. sugar
1 1/4 cups milk
2 eggs
1 T. margarine

In a mixing bowl, stir together the flour, sugar and milk. Add the eggs and beat until smooth. Put the margarine in a 10 inch skillet. Place in a preheated 425° oven until the margarine is melted. Pour the batter into the hot pan and bake 20 minutes or until the pancake is golden brown and puffy. Serve with cider sauce.

<u>Cider Sauce</u>:
1 cup sugar
2 T. cornstarch
1/2 tsp. pumpkin pie spice
2 cups apple cider
2 T. lemon juice
1/4 cup butter

Mix the sugar, cornstarch and spice in a saucepan. Stir in the cider and juice. Cook until the mixture thickens and boils. Boil and stir for 1 minute. Remove from heat and blend in the butter.

Contributed by: The Rosewood Country Inn, Dick and Leslie Marquis

December 7, 1894 -- Stanley Osborne and Kate Roach were united in marriage November 29th.

Rosewood Inn Vanilla Chip Fruit Tart

3/4 cup margarine, softened
1/2 cup confectioner's sugar
1 1/2 cups flour

Vanilla Filling:
1 2/3 cups (10 oz. pkg.) vanilla milk chips
1/4 cup whipping cream
1 (8 oz. pkg.) cream cheese, softened

Fruit Topping:
1/4 cup sugar
1 T. cornstarch
1/2 cup pineapple juice
1/2 tsp. lemon juice
Assorted fresh fruit (peaches, strawberries, raspberries, blueberries, kiwi)

Preheat oven to 300°. Beat the margarine and sugar until light and fluffy. Blend in the flour. Press the mixture onto the bottom and up the sides of a 12 inch round pizza pan. Bake 20-25 minutes or until lightly browned. Cool completely.

Prepare the filling by heating the chips and cream on high in the microwave for 1 to 1 1/2 minutes or until the chips are melted. Stir until smooth, and beat in the cream cheese. Spread on the cooled crust. Cover and chill.

Prepare the fruit topping by combining the sugar and cornstarch in a small saucepan. Stir in the juices and cook over medium heat until thickened. Cool. Slice and arrange the fruit on the tart. Pour the juice mixture over the fruit. Chill the assembled tart until serving.

Contributed by: The Rosewood Country Inn, Dick and Leslie Marquis

Poppy Seed Dressing

2/3 cup white vinegar
1/4 cup chopped onion
1 1/2 cups sugar
2 tsp. dry mustard
2 tsp. salt
2 cups salad oil
3 T. poppy seeds

In a blender, mix the vinegar and onion. Add the sugar, mustard and salt. Blend well. With the blender running, add the oil and continue to blend. If the oil rises to the top, remove to a bowl and mix with a wire whisk. Add the seeds and blend. Keep in the refrigerator.

Contributed by: Pleasant Lake Inn, Margaret and Grant Rich

Sherried Eggs and Mushrooms on Toast

8 eggs hardboiled
1 1/2 lb fresh mushrooms, sliced
2 T. butter
dash of garlic salt
6 T. flour
6 T. butter
2 1/2 cups cream
1/2 tsp. nutmeg
dash of Tabasco sauce
salt and pepper to taste
8 slices toast

Peel the eggs and slice them. Saute the mushrooms in 2 T. butter and add the garlic salt. In a sauce pan, melt the remaining butter, stir in the flour to make a paste and slowly add the cream to make a rich cream sauce. Add the mushrooms, salt and pepper to taste, along with the nutmeg and Tabasco. Heat gently through and add the eggs and sherry. Spoon onto slices of toast and serve. To add a colorful touch, saute cherry tomatoes cut in half, and place on the dish along side the eggs and toast.

Contributed by: The Inn at Coit Mountain, Dick and Judi Tatum

Sole Capri

4 fresh filet of sole or flounder
3 T. butter
1/3 cup chicken stock
1/3 cup dry white wine
1/2 tsp. minced garlic
1 T. dijon mustard
1 bay leaf
1 T. chopped fresh parsley
1 large ripe tomato, peeled, chopped and seeded
pepper and salt
1/2 cup heavy cream or sour cream

In a skillet, melt 2 T. butter. Add broth, wine, garlic, mustard, bay leaf, parsley, tomato and pepper. Bring to a boil and simmer fish in it about 6 minutes, basting occasionally. Transfer the fish to a serving dish. Add salt to the sauce if needed. Add the cream and gently simmer, stirring constantly about 3 minutes or until the sauce thickens and coats the spoon. Remove from the skillet and swirl in 1 T. butter and pour the sauce over the fish. Serves 4.

Contributed by: Dexter's Inn, Holly and Michael Durfor

Strachiatella
(Italian Egg Drop Soup)

1/2 gal. chicken broth
1 cup carrots, chopped and cooked
1/2 cup celery, chopped and cooked
4 eggs
1 cup cornmeal
pepper to taste
1 cup parmesan cheese
garlic salt to taste
pinch of dried basil

Heat the chicken broth, carrots and celery until boiling. Meanwhile, beat the eggs with the cheese, cornmeal and seasonings until smooth. Add a little water if the mixture is too thick. Pour the egg mixture in a high, steady stream into the bubbling broth mixture, stirring constantly. Cook for two minutes more. Adjust seasonings.

Contributed by: Backside Inn, Bruce and Mackey Hefka

Swedish Meat Loaf

1 1/2 lbs. ground beef
1/4 lb. salt pork, ground
1/4 lb. veal or pork, ground
1 green or red pepper, chopped fine
1 onion, chopped fine
1 egg, beaten
1 tsp. salt
1/2 tsp. pepper
1/4 tsp. paprika
1 cup plain bread crumbs

Mix together the ground meats. Add the remaining ingredients and mix well. Shape into a loaf and bake on an edged cookie pan for 1 hour at 375-400°. Make a gravy from the drippings, if desired.

This recipe was introduced by a bridge club friend over 50 years ago.

Contributed by: The Woodbine Cottage, Elinor Hill

Tangy Tomato Eggdrop Soup with Lemon Grass

2 qt. chicken stock
2 stalks lemon grass
1 bunch scallions, chopped fine
1 yellow pepper, chopped fine
1 tsp. garlic, finely chopped
1 bunch cilantro, finely chopped
1 T. salt
2 T. sugar
1/4 cup lemon juice
2 large cans diced tomatoes
2 T. corn starch
2 T. water
1/2 cup egg whites
2 T. sesame oil
1 T. chili oil

Wash and coarsely chop the lemon grass, add to the cold chicken stock and slowly bring to a boil. Turn down the heat and simmer for 1 hour. Strain. There should be about 1 1/2 quarts of stock. Saute the scallions, pepper, garlic and cilantro in a large saucepan for about 5 minutes. Do not scorch. Combine the salt, sugar, lemon juice and tomatoes. Add the reserved lemon grass stock and sauteed vegetables and bring to a boil. Reduce the heat and simmer for 20 minutes, skimming off the foam periodically. Combine the cornstarch and water into a paste, and add to the soup, stirring vigorously. Bring to a boil again. Be sure to stir the soup frequently to prevent scorching. Beat the egg whites with a pinch of salt until frothy. Stir in the oils and pour the mixture in a thin steady stream into the boiling soup. Stir with a long handled fork in a figure eight to pull the egg whites into long strands. Reduce the heat. The soup is ready to serve.

Contributed by: The New London Inn, Chef Jeff Follansbee.

Warm Goat Cheese Salad with Roasted Pepper Marmalade and Frisee

3/4 lb. Courtney's fresh goat cheese
1/4 cup flour
1 egg
1/2 cup fine bread crumbs
1 head frisee (this is a delicately flavored form of chicory. If you can't get it, chicory or another favorite green would make a good substitute.)
1 each red, yellow, and green bell peppers
1 egg yolk
3 T. Dijon mustard
1 T. Champagne vinegar
2 T. chopped parsley
2 T. chopped basil
1/2 cup extra virgin olive oil

Divide the goat cheese into 4 uniform oval patties. Bread by lightly dusting in flour, dipping in egg, and rolling completely in bread crumbs. Reserve. Wash the frisee in cold water, pat dry, and refrigerate. Roast the peppers by lightly coating in olive oil and then baking them for 25 minutes at 375°. Cool the peppers and remove the loosened skin and discard it and the seeds. Rinse the peeled peppers under running water, and coarsely chop. In a bowl, mix the egg yolk, mustard, vinegar, and herbs with a wire whip. Add the olive oil in a slow steady stream, beating all the time with the whip. It is crucial not to add the oil too fast. Add the peppers to the mixture.

To present this salad, saute the goat cheese patties in olive oil at medium heat until just golden brown on both sides. Divide the marmalade and frisee onto 4 plates and place the goat cheese on top. Serve immediately. Serves 4.

Contributed by: The New London Inn, Jeff Follansbee

Woodbine Tomato Soup

8 lbs. fresh tomatoes or 4 #2 1/2 cans crushed or whole tomatoes
2 stalks celery with leaves
5 whole cloves
1 bay leaf
1 sprig parsley
4 T. soft butter
4 T. flour
3 T. salt
3 T. sugar

Place the tomatoes, celery, cloves, bay leaf and parsley in a saucepan and bring to a boil. Simmer gently for 2 hours. Strain. Blend together the remaining ingredients and slowly add a cup or so of the hot strained tomatoes. Mix until smooth. Add the mixture slowly to the remaining stock. Bring to a boil over low heat, stirring frequently. As a finishing touch, add a dash of ground cloves.

We serve this with a mound of whipped cream, sprinkled with a pinch of basil.

Contributed by: The Woodbine Cottage, Elinor Hill

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